

SOUL

BAR & BISTRO

vegetarian

mozzarella toast, calabrian chilli & roasted garlic (2pcs) —\$10

fried green tomatoes, ancho poblano —\$18

citrus salad, fennel, pear, celery, crispy rice —\$18 (v)

rice bowl, sorrel pesto, carrot, daikon, macadamia, golden raisins —\$16 (v)

caesar salad, cos, soft boiled egg, parmesan —\$18

green goddess, peas, edamame, avocado, broccolini, crispy quinoa furikake —\$17 (v)

mozzarella fior di latte, tomatoes, basil, number 29 —\$19

macaroni cheese, parmesan crust —\$16

fusilli, basil pesto, summer blossoms, pinoli pine nuts —\$25

cauliflower colombo, currants, pistachio, coconut —\$20 (v)

chimichurri zucchini skewers, organic sprouts, calabrian chilli butter —\$28

cavatelli, pea, mint, almonds, mozzarella —\$28

paccheri, asparagus, chervil, miso bagna cauda —\$28 (v)

broccolini, nancy's mustard crumbs —\$9 (v)

heirloom tomato salad, cucumbers, feta —\$9

rocket & parmesan —\$11

skinny fries —\$9 (v)

(v) = vegan

executive chef: gavin doyle