

SOUL

BAR & BISTRO

sourdough & ciabatta

- lewis road creamery butter or pomegranate & evo —\$5
- mozzarella toast, calabrian chilli & roasted garlic (2pcs) —\$10
- smoked trevally toast, lemon parsley mayonnaise (2 pcs) —\$8
- crayfish toast, black garlic aioli, saffron (2pcs) —\$16

starters

- fried green tomatoes, creole ketchup —\$18
- mozzarella fior di latte, tomatoes, basil, number 29 —\$19
- beef tartare, black garlic, soda bread chips, cured yolk —\$19
- smoked chicken liver pâté, date vinegar, grilled bread —\$19
- scampi cocktail, ancho poblano, avocado —\$28

raw bar & oysters

- kingfish crudo, succulents, wasabi & coconut, fennel —\$19
- tuna carpaccio, avocado, black vinegar, furikake —\$19
- te kouma, coromandel —\$4.50 each
- organic clevedon oyster, clevedon coast —\$5.50 each
- all freshly shucked with fresh horseradish & mignonette
- oyster shooter - with or without vodka —\$6 each
- hot
3 —\$17 6 —\$34
- beer battered with blue cheese sauce
- kilpatrick, grilled with bacon and shallots

salads

- green goddess, peas, edamame, avocado, broccolini, crispy quinoa furikake —\$17
- waikanae crab, cosberg lettuce, miso, chilli, sesame —\$36
- zucchini bowl, organic sprouts, mint, pistachio, golden sultanas —\$16
- caesar salad, cos, crispy pancetta, soft boiled egg, parmesan —\$18
- add a skewer —\$9
- sweet & sour pork
- chilli jam chicken
- hapuku with korean chilli & sesame
- barbequed glazed beef



fish

- grilled snapper, apricot gazpacho, fennel, cultured cream, puffed grains —\$38
- roasted hapuku, crayfish raviolo, truffle dressing, beach spinach —\$40
- fried beer battered tarakihi, persian style russian potato salad with dill —\$28
- grilled tarakihi, mint, pea salsa verde, pea feathers, almonds —\$32
- whole flounder, capers, lemon, parsley, macona almonds —\$33

meat & poultry

- pork belly, creamed corn, green tomato sofrito, corn crackling —\$37
- bostocks chicken breast, chilli jam, lemon crème fraîche, organic sprouts —\$37
- hawke's bay lamb rack, pea croquettes, mint salsa verde, labneh —\$46
- slow cooked wakanui scotch 350 grams, green beans, shrimp butter —\$57
- savannah beef fillet, rösti, black pepper sauce —\$38

soul classics

- salt & pepper squid, lemon, almond skordalia, chilli oil —\$19.50
- west coast whitebait fritters, lemon butter —\$28.50
- jude's seafood chowder circa 1989 —\$16.50

pasta

- spaghetti alla chitarra, zucchini, mint, pistachio, currants —\$27
- scampi cavatelli, tomato bisque, chilli oil —\$37
- paccheri, cloudy bay clams, calabrian chilli, aqua pazza —\$32
- macaroni cheese, ham off the bone, parmesan crust —\$18

sides & such

- broccolini, nancy's mustard crumbs —\$9
- green beans, miso bagna cauda —\$9
- baby corn, parmesan, balsamic —\$8
- heirloom tomato salad, cucumbers, feta —\$9
- buttercup pumpkin, crème fraîche, sichuan sauce —\$9
- rocket & parmesan salad —\$11
- skinny fries —\$9

executive chef: gavin doyle