

**SOUL**  
BAR & BISTRO

option c  
\$95 per person

ciabatta with salted butter

**entree**  
**choice of**

kingfish crudo, succulents, wasabi & coconut, fennel  
salt and pepper squid, lemon, almond skordalia, chilli oil  
beef tartare, black garlic, soda bread chips, cured yolk  
mozzarella fior di latte, tomatoes, basil, number 29

**main**  
**choice of**

grilled tarakihi, mint, pea salsa verde, pea feathers, almonds  
savannah beef fillet, rösti, black peppered sauce  
bostocks chicken breast, chilli jam, lemon crème fraîche, organic sprouts

**served with**

skinny fries  
broccolini, nancy's mustard crumbs

**dessert**  
**choice of**

honeycomb, toasted rice ice cream, malted caramel chocolate sauce  
chocolate pudding, cheeki cherries, vanilla ice cream

espresso coffee & tea selection

**SOUL**  
BAR & BISTRO

option d  
\$105 per person

smoked trevally toast, lemon parsley mayonnaise

**entree**  
**choice of**

tuna carpaccio, avocado, black vinegar, furikake  
salt and pepper squid, lemon, almond skordalia, chilli oil  
beef tartare, black garlic, soda bread chips, cured yolk  
west coast whitebait fritters, lemon butter

**main**  
**choice of**

grilled snapper, apricot gazpacho, fennel, cultured cream, puffed grains  
savannah beef fillet, rösti, black peppered sauce  
hawke's bay lamb rack, pea croquettes, mint salsa verde, labneh  
scampi cavatelli, tomato bisque, chilli oil

**served with**

skinny fries  
broccolini, nancy's mustard crumbs

**dessert**  
**choice of**

saffron & vanilla ice cream sandwich, peach, hazelnut, marjoram  
ginger crème brûlée, pear sorbet, ginger bread, walnuts

espresso coffee & tea selection

**SOUL**  
BAR & BISTRO

option e  
\$125 per person

crayfish toast, black garlic aioli, saffron

**entree**  
**choice of**

west coast whitebait fritters, lemon butter  
scampi cocktail, ancho pablano, avocado  
beef tartare, black garlic, soda bread chips, cured yolk  
salt and pepper squid, lemon, almond skordalia, chilli oil

**main**  
**choice of**

roasted hapuku, crayfish raviolo, truffle dressing, beach spinach  
slow cooked wakanui scotch, rösti, black peppered sauce  
hawke's bay lamb rack, pea croquettes, mint salsa verde, labneh  
pork belly, creamed corn, green tomato sofrito, corn crackling

**served with**

skinny fries  
broccolini, nancy's mustard crumbs  
rocket & parmesan salad

**dessert**  
**choice of**

cheese plate: choice brie or blue, falswasser crackers & dried fruit  
chocolate pudding, cheeki cherries, vanilla ice cream  
ginger crème brûlée, pear sorbet, ginger bread, walnuts

espresso coffee & tea selection