

SOUL

BAR & BISTRO

vegetarian

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

fried green tomatoes, ancho poblano —\$18

apricot gazpacho, fennel, cultured cream, puffed grains —\$16

zucchini bowl, organic sprouts, mint, pistachio, golden sultanas —\$16 (v)

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

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

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

macaroni cheese, parmesan crust —\$16

spaghetti alla chitarra, zucchini, mint, pistachio, currants —\$27

buttercup pumpkin, lemon crème fraîche, black peppered sauce, pepitas —\$22

colombo spice zucchini skewers, organic sprout tabbouleh, ancho poblano —\$27 (v)

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

baby corn, parmesan, balsamic —\$8

broccolini, nancy's mustard crumbs —\$9

green beans, miso bagna cauda —\$9 (v)

heirloom tomato salad, cucumbers, feta —\$9

rocket & parmesan —\$11

skinny fries —\$9 (v)

(v) = vegan

executive chef: gavin doyle