

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, caramelised orange ice cream,
dulce de leche, mandarin

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, bluff aioli, wild rice, furikake
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

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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
ginger crème brûlée, pear sorbet, ginger bread, walnuts
chocolate pudding, caramelised orange ice cream,
dulce de leche, mandarin

espresso coffee & tea selection