

# SOUL

## BAR & BISTRO

### sourdough & ciabatta

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- 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

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- 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 fazzoletti, celery root, green apple & jalapeño hot sauce —\$28

### raw bar & oysters

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- kingfish crudo, nuoc cham, lime, coconut, mint —\$19
- tuna carpaccio, ginger sesame dressing, wasabi, furikake —\$19

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wild bluff, foveaux strait —\$6.50 each

te kouma, coromandel —\$4.50 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

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- baby kale salad, fig & almond slice, goats cheese, soda bread crisps —\$18
- green goddess, peas, edamame, broccolini, crispy quinoa furikake —\$18
- zucchini bowl, organic sprouts, mint, pistachio, golden sultanas —\$17
- 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

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grilled tarakihi, mint, pea salsa verde, pea feathers, almonds —\$32

grilled snapper, fennel risotto, crispy capers, chickweed —\$36

roasted hapuku, crayfish raviolo, truffle dressing, beach spinach —\$40

fried beer battered tarakihi, persian style russian potato salad with dill —\$28

whole flounder, capers, lemon, parsley, macona almonds —\$33

### meat & poultry

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pork belly, barley risotto, apple butter —\$36

bostocks chicken breast, chilli jam, lemon crème fraîche, organic sprouts —\$37

hawke's bay lamb rack, pea croquettes, mint salsa verde, labneh —\$46

bone in scotch, 500grams, enoki mushroom, shiitake ketchup —\$60

savannah beef fillet, gnocco fritto, black peppered sauce —\$38

### soul classics

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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

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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

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broccolini, black vinegar, sesame —\$9

green beans, miso bagna cauda —\$9

kilpatrick sprouts, white barbecue sauce —\$9

sichuan butternut, lemon crème fraîche —\$9

rocket & parmesan salad —\$11

potato & goats' cheese mash —\$9

skinny fries —\$9

executive chef: gavin doyle