

SOUL

BAR & BISTRO

vegetarian

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

fig carpaccio, walnuts, olive, crispy capers —\$20 (v)

barley risotto, apple butter, sour cream —\$18

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

baby kale salad, fig & almond slice, goats cheese, soda bread crisps —\$18

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

green goddess, peas, edamame, broccolini —\$18 (v)

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

macaroni cheese, parmesan crust —\$16

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

butternut 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

broccolini, black vinegar, sesame —\$9 (v)

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

heirloom tomato salad, cucumbers, feta —\$9

rocket & parmesan —\$11

potato & goats' cheese mash —\$9

skinny fries —\$9 (v)

(v) = vegan

executive chef: gavin doyle