

# SOUL

BAR & BISTRO

option c  
\$95 per person

ciabatta with salted butter

**entree**  
**choice of**

kingfish crudo, nuoc cham, lime, coconut, mint  
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 snapper, fennel risotto, crispy capers, chickweed  
savannah beef fillet, gnocco fritto, black peppered sauce  
bostocks chicken breast, chilli jam, lemon crème fraîche, organic sprouts

**served with**

skinny fries  
broccolini, black vinegar, sesame

**dessert**  
**choice of**

honeycomb, toasted rice ice cream, malted caramel chocolate sauce  
chocolate pudding, caramelised orange ice cream  
with 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, ginger sesame dressing, wasabi, 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, fennel risotto, crispy capers, chickweed  
savannah beef fillet, gnocco fritto, 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, black vinegar, sesame

**dessert**  
**choice of**

passion fruit ice cream sandwich, sesame seed semifreddo, brandy snaps  
lime crème brûlée, apple crumble, feijoa sorbet

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 fazzoletti, celery root, green apple & jalapeño hot sauce  
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  
bone in scotch, 500grams, enoki mushroom, shiitake ketchup  
hawke's bay lamb rack, pea croquettes, mint salsa verde, labneh  
pork belly, barley risotto, apple butter

**served with**

skinny fries  
broccolini, black vinegar, sesame  
rocket & parmesan salad

**dessert  
choice of**

cheese plate: choice brie or blue, falswasser crackers & dried fruit  
lime crème brûlée, apple crumble, feijoa sorbet  
chocolate pudding, caramelised orange ice cream  
with dulce de leche, mandarin

espresso coffee & tea selection