

SOUL

BAR & BISTRO

vegetarian

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

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

freekeh, roasted cauliflower, walnuts, currants, vadouvan yoghurt —\$17

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)

roasted cauliflower, mozzarella, vadouvan, number 29 —\$19

macaroni cheese, parmesan crust —\$16

spaghetti alla chitarra, cavolo nero, walnuts —\$24 (v)

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

salt baked kumara, ancho poblano, gremolata, garlic chips, za'atar —\$22 (v)

pappardelle, calabrian chilli & roasted garlic, rocket, sourdough crumb —\$25

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

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

rocket & parmesan —\$11

agria mash, truffle dressing —\$9

skinny fries —\$9 (v)

(v) = vegan

executive chef: gavin doyle