

# 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  
roasted cauliflower, mozzarella, vadouvan, number 29

**main  
choice of**

grilled snapper, fennel risotto, crispy capers, chickweed  
savannah beef fillet, gnocco fritto, black peppered sauce  
duck breast, cavolo nero, orange & cardamon, soubise

**served with**

skinny fries  
broccolini, black vinegar, sesame

**dessert  
choice of**

peanut butter parfait, salted caramel, nougatine, spanish peanuts  
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  
duck breast, cavolo nero, orange & cardamon, soubise  
hawke's bay lamb rack, pepita's, salt baked kumara,  
cultured cream, za'atar

**served with**

skinny fries

broccolini, black vinegar, sesame

**dessert  
choice of**

passion fruit ice cream sandwich, sesame seed semifreddo, brandy snaps  
vanilla bean crème brûlée, apple crumble, rhubarb ice cream  
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**

pork belly, barley risotto, apple butter  
roasted hapuku, crayfish raviolo, truffle dressing, beach spinach  
bone in scotch, 500grams, enoki mushroom, shiitake ketchup  
hawke's bay lamb rack, pepita's, salt baked kumara,  
cultured cream, za'atar

## **served with**

skinny fries

broccolini, black vinegar, sesame  
rocket & parmesan salad

## **dessert choice of**

cheese plate: choice brie or blue, faldwasser crackers & dried fruit  
vanilla bean crème brûlée, apple crumble, rhubarb ice cream  
chocolate pudding, caramelised orange ice cream  
with dulce de leche, mandarin

espresso coffee & tea selection