

**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  
cajun chicken, fat rice, pickled jalapeño

**served with**

skinny fries  
broccolini, black vinegar, sesame

**dessert**  
**choice of**

peanut butter ice cream, salted caramel, spanish peanuts, pizzelle  
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  
cajun chicken, fat rice, pickled jalapeño  
hawke's bay lamb rack, creole sauce, hushpuppies, celery

**served with**

skinny fries  
broccolini, black vinegar, sesame

**dessert**  
**choice of**

beignets, chocolate mousse, jerk caramel  
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, creole sauce, hushpuppies, celery

**served with**

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

**dessert**  
**choice of**

cheese plate: choice brie or blue, faldswasser 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