

SOUL

BAR & BISTRO

sourdough & ciabatta

- lewis road creamery butter or pomegranate & evo —\$5
- mozzarella toast, calabrian chilli & roasted garlic (2pcs) —\$10
- smoked trevally toast, lemon parsley mayonnaise (2 pcs) —\$8
- crayfish toast, black garlic aioli, saffron (2pcs) —\$16

starters

- louisiana shrimp roll —\$15
- roasted cauliflower, mozzarella, vadouvan, number 29 —\$19
- beef tartare, black garlic, soda bread chips, cured yolk —\$19
- smoked chicken liver pâté, date vinegar, grilled bread —\$19
- scampi fazzoletti, celery root, green apple & jalapeño hot sauce —\$28

raw bar & oysters

- kingfish crudo, nuoc cham, lime, coconut, mint —\$19
- tuna carpaccio, ginger sesame dressing, wasabi, furikake —\$19
- te matuku, waiheke island —\$5.50 each
- te kouma, coromandel —\$4.50 each
- all freshly shucked with fresh horseradish & mignonette
- oyster shooter - with or without vodka —\$6 each
- hot
3 —\$17 6 —\$34
- beer battered with blue cheese sauce
- kilpatrick, grilled with bacon and shallots

salads

- baby kale salad, fig & almond slice, goats cheese, soda bread crisps —\$18
- green goddess, peas, edamame, broccolini, crispy quinoa furikake —\$18
- freekeh, roasted cauliflower, walnuts, currants, vadouvan yoghurt —\$17
- caesar salad, cos, crispy pancetta, soft boiled egg, parmesan —\$18
- add a skewer —\$9
- sweet & sour pork
- chilli jam chicken
- hapuku with korean chilli & sesame monkfish, creole sauce



soul classics

- salt & pepper squid, lemon, almond skordalia, chilli oil —\$19.50
- west coast whitebait fritters, lemon butter —\$28.50
- jude's seafood chowder circa 1989 —\$16.50

fish

- oven roasted monkfish 'fisherman style' collard greens —\$32
- grilled snapper, fennel risotto, crispy capers, chickweed —\$36
- roasted hapuku, crayfish raviolo, truffle jus, beach spinach —\$40
- add fresh truffle —\$15
- fried beer battered tarakihi, persian style russian potato salad with dill —\$28
- whole flounder, capers, lemon, parsley, macona almonds —\$33

meat & poultry

- pork belly, barley risotto, apple butter —\$36
- cajun chicken, fat rice, pickled jalapeño —\$34
- creole lamb shoulder, hushpuppies, celery —\$36
- bone in scotch, 500grams, enoki mushroom, shiitake ketchup —\$60
- savannah beef fillet, gnocco fritto, black peppered sauce —\$38

pasta

- spaghetti alla chitarra, cacio e pepe, soft herbs —\$24
- add fresh truffle —\$15
- red wine rigatoni, braised beef cheek, parsnips —\$32
- cloudy bay clams, pappardelle, nduja, sourdough crumb —\$36
- macaroni cheese, ham off the bone, parmesan crust —\$18

sides & such

- broccolini, black vinegar, sesame —\$9
- green beans, miso bagna cauda —\$9
- gem lettuce, calabrian chilli, cornbread crumb —\$9
- sichuan butternut, lemon crème fraîche —\$9
- rocket & parmesan salad —\$11
- agria mash, truffle jus —\$9
- add fresh truffle —\$15
- skinny fries —\$9

executive chef: gavin doyle