

SOUL

BAR & BISTRO

bar

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

oysters

all freshly shucked & served with lemon & mignonette

te matuku, waiheke island —\$5.50 each

te kouma, coromandel —\$4.50 each

beer battered oysters with blue cheese sauce 3 —\$17 6 —\$34

oyster shooter - with or without vodka —\$6 each

louisiana shrimp roll —\$16

fried chicken, mint, hot sauce aioli —\$16

beer battered snapper goujons —\$16

salt & pepper squid, lemon, almond skordalia, chilli oil —\$19.50

macaroni cheese, ham off the bone, parmesan crust —\$20

beer battered tarakihi, persian style russian potato salad, dill —\$28

skinny fries —\$9

skewer \$9

sweet & sour pork

chilli jam chicken

hapuku with korean chilli & sesame

beef, pistachio & mint

executive chef: gavin doyle