

SOUL

BAR & BISTRO

vegetarian

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

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

gem lettuce, calabrian chilli, parmesan, cornbread crumb —\$15

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, avocado —\$18 (v)

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

macaroni cheese, parmesan crust —\$18

fat rice, pickled jalapeño, soffritto, puffed wild rice —\$24 (v)

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

salt baked kumara, ancho poblano, garlic chips & shoots, 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