

# SOUL

BAR & BISTRO

## canape menu

7 items - \$35.00pp / 9 items - \$42.00pp / 12 items - \$55.00pp

### seafood

tuna carpaccio spoons, ginger sesame dressing  
freshly shucked oysters, mignonette  
salt and pepper squid, almond skordalia, chilli oil  
mini whitebait fritter, lemon chive butter sauce  
tempura prawns, soy and mirin dipping sauce  
beer battered seasonal oysters with blue cheese sauce  
blackened hapuku sliders, rocket, harissa mayonnaise  
mini oyster burger, coleslaw, spicy mayonnaise  
smoked trevally toast, lemon parsley mayonnaise  
hapuku skewer with korean chilli  
kingsfish crudo spoons, nuoc cham, lime, coconut  
tuna bresaola toast, avocado

### meat and poultry

beef tartare crostini  
pork rillettes, romesco  
smoked chicken liver pâté toasts, date vinegar  
chicken skewer, chilli jam  
beef with peppered sauce  
sichuan lamb croquettes, labneh

### vegetable

little spinach and feta pies  
mozzarella toast, calabrian chilli & roasted garlic  
salt baked kumara, jalapeno salsa  
wild mushroom arancini, tarragon and creme fraiche

### bowl food

#### add 2 bowl dishes for \$15

harissa marinated lamb, preserved lemon fried potatoes, labneh  
butternut pumpkin, lemon crème fraiche, sichuan sauce  
grilled tarakihi, spring vegetables, chervil cream  
red wine rigatoni, braised beef cheek, parsnips  
green goddess, peas, edamame, broccolini, crispy quinoa furikake  
macaroni cheese, ham off the bone, parmesan crust