

SOUL

BAR & BISTRO

option c
\$95 per person

ciabatta with salted butter

**entree
choice of**

trevally crudo, sour orange mojo, avocado
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**

poached hapuku, green pea hummus, pistachio & seed sprinkle
savannah beef fillet, gnocco fritto, black peppered sauce
roasted chicken breast, romesco, mint & pistachio

served with

skinny fries
broccolini, cacio e pepe

**dessert
choice of**

peanut butter ice cream, salted caramel, spanish peanuts, pizzelle
beignets, chocolate mousse, jerk caramel

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, spring vegetables, chervil cream
savannah beef fillet, gnocco fritto, black peppered sauce
scampi tagliatelle, preserved lemon, garden herbs
hawke's bay lamb rack, pepita's, salt baked kumara,
cultured cream, za'atar

served with

skinny fries
broccolini, cacio e pepe

dessert
choice of

vanilla bean crème brûlée, apple crumble, rhubarb ice cream
chocolate pudding, caramelised orange ice cream
with dulce de leche, mandarin

espresso coffee & tea selection

SOUL

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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, soy caramel, mace, lime
roasted hapuku, crayfish raviolo, truffle dressing, beach spinach
bone in scotch, 500 grams, asparagus, blue cheese butter
hawke's bay lamb rack, pepita's, salt baked kumara,
cultured cream, za'atar

served with

skinny fries
broccolini, cacio e pepe
rocket & parmesan salad

**dessert
choice of**

cheese plate: choice brie or blue, faldwasser 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