

# SOUL

## BAR & BISTRO

vegetarian

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

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

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

raw snaps & shoots, daikon, radish, mint —\$16 (v)

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)

macaroni cheese, parmesan crust —\$18

spring vegetables, sour orange mojo, puffed quinoa —\$20 (v)

salt baked kumara, ancho poblano, garlic chips & shoots, za'atar —\$22 (v)

parisian gnocchi, mozzarella, asparagus, almond —\$28

asparagus tagliatelle, truffled leek, chervil —\$30

pappardelle, calabrian chilli & roasted garlic, rocket, sourdough crumb —\$25

broccolini, cacio e pepe —\$10

broccoflower fritters, whipped romesco —\$9

rocket & parmesan —\$11

agria mash, truffle dressing —\$9

skinny fries —\$9 (v)

(v) = vegan

executive chef: gavin doyle