

**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 taco, salted caramel ice cream, spanish peanuts  
blueberry crostata, vanilla ice cream

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, raspberry, pistachio cannolis  
espresso coffee & tea selection

**SOUL**  
BAR & BISTRO

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, peppermint ice cream, royal icing

espresso coffee & tea selection