

SOUL

BAR & BISTRO

toasts & breads

- ciabatta, lewis road creamery butter & pomegranate —\$5
- mozzarella toast, calabrian chilli & roasted garlic (2pcs) —\$10
- smoked trevally toast, lemon parsley mayonnaise (2 pcs) —\$8
- crayfish toast, black garlic aioli, saffron (2pcs) —\$16
- lobster roll, old bay seasoning —\$20

starters

- mozzarella fior di latte, heirloom tomato, chilli croutons —\$19
- beef tartare, black garlic, soda bread chips, cured yolk —\$19
- smoked chicken liver pâté, date vinegar, grilled bread —\$19
- scampi cocktail, celery seed, dried shrimp flakes —\$26

raw bar & oysters

- tuna carpaccio, avocado, black vinegar, furikake —\$19
- te matuku, waiheke island —\$5.50 each
- te kouma, coromandel —\$4.50 each
- all freshly shucked & served with horseradish & mignonette
- bloody mary oyster shooter - with or without vodka —\$6 each

hot

3 —\$17 6 —\$34

- beer battered oyster with pickled pineapple tartare sauce or kilpatrick, grilled with bacon and shallots

salads

- baby kale salad, fig & almond slice, goats cheese, soda bread crisps —\$18
- green goddess, peas, edamame, broccolini, avocado, crispy quinoa furikake —\$18
- caesar salad, cos, crispy pancetta, soft boiled egg, parmesan —\$18



add a skewer —\$9

- chilli jam chicken
- hapuku with korean chilli & sesame beef, pistachio & mint

fish

- grilled snapper, heirloom tomato, red pepper flakes, basil —\$36
- sesame seared tuna, avocado, soy, pickled cucumber —\$36
- beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$30
- whole flounder, capers, parsley, lemon, macona almonds —\$33
- roasted hapuku, crayfish raviolo, truffle jus, beach spinach —\$40

meat & poultry

- pork belly, soy caramel, mace, lime —\$36
- roasted chicken breast, romesco, courgette flower, mint & pistachio —\$38
- hawke's bay lamb rack, pepita's, salt baked kumara, cultured cream, za'atar —\$46
- bone in scotch, 500grams, asparagus, blue cheese butter —\$60
- savannah beef fillet, gnocco fritto, black peppered sauce —\$38

soul classics

- salt & pepper squid, lemon, almond skordalia, chilli oil —\$19.50
- west coast whitebait fritters, lemon butter —\$28.50
- macaroni cheese, ham off the bone, parmesan crust —\$20

pasta

- spaghetti alla chitarra, heirloom tomato, bocconcini cheese —\$28
- parisian gnocchi, mozzarella, asparagus, almond —\$28
- cloudy bay clams, pappardelle, nduja, sourdough crumb —\$36
- scampi tagliatelle, preserved lemon, garden herbs —\$36

sides & such

- broccolini, cacio e pepe —\$10
- asparagus, truffled leek vinaigrette —\$14
- tomato salad, shrimp flakes, date vinegar —\$10
- rocket & parmesan salad —\$11
- agria mash, truffle jus —\$9
- skinny fries —\$9

executive chef: gavin doyle