

SOUL

BAR & BISTRO

toasts & breads

- ciabatta, pomegranate & extra virgin olive oil —\$6
- 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

wild bluff, foveaux strait —\$6.50 each

te matuku, waiheke island —\$5.50 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, cashew, 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, marjoram chimichurri

fish

grilled snapper, heirloom tomato, red pepper flakes, basil —\$37

sesame seared tuna, avocado, soy, pickled cucumber —\$36

beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$30

whole flounder, capers, parsley, lemon, almond —\$36

roasted hapuku, crayfish raviolo, truffle jus, beach spinach —\$40

meat & poultry

pork belly, soy caramel, mace, lime —\$38

sous vide chicken, creamed corn, xo sauce —\$36

hawke's bay lamb rack, pepita's, salt baked kumara, cultured cream, za'atar —\$46

bone in scotch, 500grams, cavolo nero, marjoram chimichurri —\$60

savannah beef fillet, gnocco fritto, black peppered sauce —\$38

soul classics

salt & pepper squid, lemon, almond skordalia, chilli oil —\$20

west coast whitebait fritters, lemon butter —\$28.50

macaroni cheese, ham off the bone, parmesan crust —\$22

pasta

spaghetti alla chitarra, heirloom tomato, bocconcini cheese —\$28

parisian gnocchi, zucchini, mint, almond, mozzarella —\$27

cloudy bay clams, pappardelle, nduja picante, sourdough crumb —\$36

scampi tagliatelle, preserved lemon, garden herbs —\$38

sides & such

broccolini, cacio e pepe —\$12

tomato salad, basil, date vinegar —\$10

zucchini, jalapeño, soy pepitas, crème fraîche —\$10

rocket & parmesan salad —\$11

agria mash, truffle jus —\$9

skinny fries —\$9

executive chef: gavin doyle