

# SOUL

## BAR & BISTRO

### bar

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ciabatta, pomegranate & extra virgin olive oil —\$6  
mozzarella toast, calabrian chilli & roasted garlic (2pcs) —\$10  
smoked trevally toast, parsley lemon mayonnaise (2 pcs) —\$8  
crayfish toast, black garlic aioli, saffron (2pcs) —\$16

### oysters

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all freshly shucked & served with horseradish & mignonette

wild bluff, foveaux strait —\$6.50 each  
te matuku, waiheke island —\$5.50 each

beer battered oysters with pickled pineapple tartare sauce 3 —\$17 6 —\$34  
bloody mary oyster shooter - with or without vodka —\$6 each

pork croquettes, saffron aioli —\$16  
beer battered snapper goujons —\$16  
salt & pepper squid, lemon, almond skordalia, chilli oil —\$20  
macaroni cheese, ham off the bone, parmesan crust —\$24  
beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$30  
skinny fries —\$9

### skewer \$9

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chilli jam chicken  
hapuku with korean chilli & sesame  
beef, marjoram chimichurri

executive chef: gavin doyle