

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

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 tartare, aji amarillo & orange, coconut labneh —\$20

- 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, crispy quinoa furikake —\$18
- caesar salad, cos, crispy pancetta, soft boiled egg, parmesan —\$19



- 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

- john dory, brassicas, gremolata, roast chicken butter sauce —\$38

- 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

- duck breast, pascal, black garlic, sour cherry jus —\$40

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

- 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 —\$39

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 —\$24

pasta

- celeriac tortelli, chestnuts, celeriac pickle, beurre noisette —\$29

- ricotta cavatelli, housemade pork sausage, truffle —\$32

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

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

sides & such

- broccolini, cacio e pepe —\$12

- brussel sprouts, bacon, garlic & honey —\$11

- salty river pumpkins, cultured cream, chilli jam —\$9

- rocket & parmesan salad —\$11

- agria mash, truffle jus —\$9

- skinny fries —\$9