

SOUL

BAR & BISTRO

vegetarian

mozzarella toast, calabrian chilli & roasted garlic (2pcs) —\$10

mozzarella fior di latte, heirloom tomato, chilli croutons —\$19

raw snaps & shoots, daikon, radish, mint —\$16 (v)

baby kale salad, fig & almond slice, goats cheese, soda bread crisps —\$18

caesar salad, cos, soft boiled egg, parmesan —\$19

green goddess, peas, edamame, broccolini, cashew —\$18 (v)

macaroni cheese, parmesan crust —\$20

warm tomato salad, red pepper flakes, cucumber, basil —\$20 (v)

salt baked kumara, ancho poblano, garlic chips & shoots, za'atar —\$22 (v)

ricotta cavatelli, brassica leaves, truffle dressing —\$26

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

pappardelle, calabrian chilli & roasted garlic, rocket, sourdough crumb —\$25

broccolini, cacio e pepe —\$12

brussel sprouts, garlic & honey —\$10

agria mash, truffle dressing —\$9

rocket & parmesan —\$11

skinny fries —\$9 (v)

(v) = vegan

executive chef: gavin doyle