

SOUL  
BAR & BISTRO

option c  
\$95 per person

ciabatta with salted butter

**entree  
choice of**

tuna tartare, aji amarillo & orange, coconut labneh  
salt and pepper squid, lemon, almond skordalia, chilli oil  
mozzarella fior di latte, heirloom tomato, chilli croutons

**main  
choice of**

grilled tarakihi, heirloom tomato, red pepper flakes, basil  
savannah beef fillet, gnocco fritto, black peppered sauce  
pork belly, soy caramel, mace, lime

**served with**

skinny fries  
broccolini, cacio e pepe

**dessert  
choice of**

peanut butter taco, salted caramel ice cream, spanish peanuts  
chocolate pudding, peppermint ice cream, royal icing

espresso coffee & tea selection

SOUL  
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option d  
\$105 per person

smoked trevally toast, lemon parsley mayonnaise

**entree**  
**choice of**

tuna tartare, aji amarillo & orange, coconut labneh  
salt and pepper squid, lemon, almond skordalia, chilli oil  
beef tartare, black garlic, soda bread chips, cured yolk  
west coast whitebait fritters, lemon butter

**main**  
**choice of**

grilled snapper, heirloom tomato, red pepper flakes, basil  
savannah beef fillet, gnocco fritto, black peppered sauce  
scampi tagliatelle, preserved lemon, garden herbs  
hawke's bay lamb rack, pepita's, salt baked kumara,  
cultured cream, za'atar

**served with**

skinny fries  
broccolini, cacio e pepe

**dessert**  
**choice of**

vanilla bean crème brûlée, apple crumble, rhubarb ice cream  
feijoa pavlova, tahitian lime, crème anglaise, feijoa sorbet

espresso coffee & tea selection

SOUL  
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option e  
\$125 per person

crayfish toast, black garlic aioli, saffron

**entree  
choice of**

west coast whitebait fritters, lemon butter  
scampi cocktail, celery seed, dried shrimp flakes  
beef tartare, black garlic, soda bread chips, cured yolk  
salt and pepper squid, lemon, almond skordalia, chilli oil

**main  
choice of**

john dory, brassicas, gremolata, roast chicken butter sauce  
bone in scotch, 500grams, cavolo nero, marjoram chimichurri  
roasted hapuku, crayfish raviolo, truffle dressing, beach spinach  
hawke's bay lamb rack, pepita's, salt baked kumara,  
cultured cream, za'atar

**served with**

skinny fries  
broccolini, cacio e pepe  
rocket & parmesan salad

**dessert  
choice of**

cheese plate: choice of brie or blue, falswasser crackers & dried fruit  
vanilla bean crème brûlée, apple crumble, rhubarb ice cream  
chocolate pudding, peppermint ice cream, royal icing

espresso coffee & tea selection