

SOUL

BAR & BISTRO

bar

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

all freshly shucked & served with horseradish & mignonette

wild bluff, foveaux strait —\$6.50 each
te matuku, waiheke island —\$5.50 each
beer battered oysters & sriracha aioli 3 —\$17 6 —\$34
bloody mary oyster shooter - with or without vodka —\$6 each

pork croquettes, sriracha 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

chilli jam chicken
hapuku with korean chilli & sesame
beef fillet & guinness jus

executive chef: gavin doyle