

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, truffle, leek, sourdough croutons —\$19
add fresh truffle —\$15
- 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

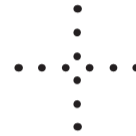
- beer battered oysters & sriracha aioli
or
kilpatrick, grilled with bacon and shallots

salads

- heirloom pumpkin salad, chive crème fraîche, rocket, walnuts, quince vinegar —\$17

- 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 fillet & guinness jus

fish

- grilled snapper, celeriac & smoked lardons fricassee, bacon dashi —\$38

- 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
add fresh truffle —\$15

meat & poultry

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

- smoked pork belly, risotto bianco, quince syrup, crackling —\$35

- hawke's bay lamb rack, pepitas, salt baked kumara, cultured cream, za'atar —\$46

- beef & guinness short rib, parsnip puree, horseradish gremolata —\$38

- savannah beef fillet, gnocco fritto, black pepper sauce —\$40

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
add fresh truffle —\$15

- beef short rib ragù, rigatoni, raclette, chilli —\$35

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

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
add fresh truffle —\$15

- skinny fries —\$9

executive chef: gavin doyle