

# SOUL

## BAR & BISTRO

vegetarian

---

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

mozzarella fior di latte, truffle, leek, sourdough croutons —\$19  
add fresh truffle —\$15

heirloom pumpkin salad, rocket, sprouts, garlic chips, walnuts, quince vinegar —\$17 (v)

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

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

macaroni cheese, parmesan crust —\$20

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

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

risotto bianco, parsnip puree, crème fraîche, quince syrup —\$25

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