

SOUL

BAR & BISTRO

canape menu

7 items - \$35.00pp / 9 items - \$45.00pp / 12 items - \$57.50pp

seafood

tuna tartare, aji amarillo & orange (spoons)
freshly shucked oysters, mignonette
salt and pepper squid, almond skordalia, chilli oil
mini whitebait fritter, lemon chive butter sauce
tempura prawns, soy and mirin dipping sauce
beer battered seasonal oysters with pickled pineapple tartare sauce
blackened hapuku sliders, rocket, harissa mayonnaise
mini oyster burger, coleslaw, spicy mayonnaise
smoked trevally toast, lemon parsley mayonnaise
hapuku skewer with korean chilli
bloody mary oyster shooter – with vodka or without

meat and poultry

beef tartare crostini, black garlic
smoked chicken liver pâté toasts, sweet & sour date syrup
chicken caesar (spoons)
beef with peppered sauce (spoons)
pork croquettes, saffron aioli

vegetable

little spinach and feta pies
mozzarella toast, calabrian chilli & roasted garlic
salt baked kumara, jalapeno salsa (spoons)
wild mushroom arancini, tarragon and creme fraiche

bowl food

add 2 bowl dishes for \$15pp

harissa marinated lamb, preserved lemon fried potatoes, labneh
beer battered tarakihi, salt & vinegar red rascals, parsley, lemon
chicken caesar, cos, crispy pancetta, soft boiled egg, parmesan
green goddess, peas, edamame, broccolini, crispy quinoa furikake
macaroni cheese, ham off the bone, parmesan crust
ricotta cavatelli, housemade pork sausage, truffle