

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
- beef tartare, black garlic, soda bread chips, cured yolk —\$19
- smoked chicken liver pâté, sweet & sour date syrup, grilled sourdough —\$18
- scampi cocktail, celery seed, dried shrimp flakes —\$26

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
- beef short rib ragù, rigatoni, chilli, torched raclette —\$35
- cloudy bay clams, pappardelle, nduja picante, sourdough crumb —\$36

raw bar & oysters

- tuna tartare, aji amarillo & orange, coconut labneh —\$20

- te kouma, coromandel —\$4.50 each

- te matuku, waiheke island —\$5.50 each

all freshly shucked & served with mignonette & lemon

- 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

fish

- grilled snapper, calabrian chilli romesco, natural almonds & chopped peas —\$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

salads

- heirloom pumpkin salad, chive crème fraîche, rocket, walnuts, cider syrup —\$17

- green goddess, avocado, 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, horseradish gremolata

meat & poultry

- roast chicken breast, truffled sour cream, leek crumb —\$36

- crispy skin pork belly, risotto bianco, lardons, cider syrup —\$37

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

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

- boneless short rib, braised with korean chilli, nashi, root vegetables, sweet potato & melted raclette —\$130

sides & such

- broccolini, cacio e pepe —\$12
- brussel sprouts, bacon, garlic & honey —\$11
- fried pumpkins, cultured cream, chilli jam —\$9
- rocket & parmesan salad —\$11
- agria mash, truffle jus —\$9
- skinny fries —\$9