

SOUL
BAR & BISTRO

option c
\$95 per person

ciabatta with salted butter

**entree
choice of**

tuna tartare, aji amarillo & orange, coconut labneh
salt and pepper squid, lemon, almond skordalia, chilli oil
mozzarella fior di latte, truffle, leek, sourdough croutons

**main
choice of**

ricotta cavatelli, housemade pork sausage, truffle
savannah beef fillet, gnocco fritto, black peppered sauce
grilled snapper, calabrian chilli romesco,
natural almonds & chopped peas

served with

skinny fries
broccolini, cacio e pepe

**dessert
choice of**

peanut butter taco, salted caramel ice cream, spanish peanuts
chocolate pudding, peppermint ice cream, royal icing

espresso coffee & tea selection

SOUL
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option d
\$105 per person

smoked trevally toast, lemon parsley mayonnaise

**entree
choice of**

tuna tartare, aji amarillo & orange, coconut labneh
salt and pepper squid, lemon, almond skordalia, chilli oil
beef tartare, black garlic, soda bread chips, cured yolk
west coast whitebait fritters, lemon butter

**main
choice of**

crispy skin pork belly, risotto bianco, lardons, cider syrup
beef short rib ragù, rigatoni, chilli, torched raclette
grilled snapper, calabrian chilli romesco,
natural almonds & chopped peas
hawke's bay lamb rack, pepita's, salt baked kumara,
cultured cream, za'atar

served with

skinny fries
broccolini, cacio e pepe

**dessert
choice of**

vanilla bean crème brûlée, apple crumble, rhubarb ice cream
mont blanc pavlova, chestnut crèmeux, vanilla ice cream

espresso coffee & tea selection

SOUL

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option e
\$125 per person

crayfish toast, black garlic aioli, saffron

entree
choice of

west coast whitebait fritters, lemon butter
scampi cocktail, celery seed, dried shrimp flakes
beef tartare, black garlic, soda bread chips, cured yolk
salt and pepper squid, lemon, almond skordalia, chilli oil

main
choice of

john dory, brassicas, gremolata, roast chicken butter sauce
savannah beef fillet, gnocco fritto, black peppered sauce
roasted hapuku, crayfish raviolo, truffle dressing, beach spinach
hawke's bay lamb rack, pepita's, salt baked kumara,
cultured cream, za'atar

served with

skinny fries
broccolini, cacio e pepe
rocket & parmesan salad

dessert
choice of

cheese plate: choice of brie or blue, faldwasser crackers & dried fruit
vanilla bean crème brûlée, apple crumble, rhubarb ice cream
chocolate pudding, peppermint ice cream, royal icing

espresso coffee & tea selection