

# SOUL

BAR & BISTRO

## canape menu

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

### seafood

tuna tartare, black vinegar, yolk, sesame crumb (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, sriracha aioli  
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)  
chilli jam chicken skewer  
beef fillet, black garlic aioli skewer  
beef with peppered sauce (spoons)  
pork belly croquettes, manchengo & jalapeño

### 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

braised lamb shoulder, fried potatoes, peas, jus  
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