

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

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

raw bar & oysters

- tuna tartare, black vinegar, yolk, sesame crackers —\$21
- wild bluff, foveaux strait —\$6.50 each
- organic clevedon coast, auckland —\$6 each
- all freshly shucked & served with horseradish & 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

salads

- grilled stone fruit, rocket, torn burrata, walnut, balsamic —\$20
- 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, black garlic aioli

fish

- grilled snapper, calabrian chilli romesco, natural almonds & chopped peas —\$38
- pan fried john dory, sauce vierge, basil, date vinegar —\$38
- beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$30
- whole market fish, capers, parsley, lemon, almond —\$poa
- roasted hapuku, crayfish raviolo, truffle jus, beach spinach —\$40

meat & poultry

- roast chicken breast, zucchini, honey & lemon, pine nuts, labneh —\$36
- crispy skin pork belly, apple & chilli, steamed corn, szechuan —\$38
- greenlea beef fillet, gnocco fritto, black peppered sauce —\$40
- hawke's bay lamb rack, pepitas, salt baked kumara, cultured cream, za'atar —\$46
- wagyu sirloin, shiitake mushrooms, soy, mirin —\$66

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

- hand rolled pici, little horrors, burrata & basil —\$30
- beef short rib ragù, rigatoni, chilli, torched raclette —\$35
- new zealand scampi linguine, tomato, vodka sauce —\$38
- spanner crab spaghetti, harissa butter, shellfish stock, sourdough crumbs —\$42

sides & such

- broccolini, cacio e pepe —\$12
- perla potato salad, leeks, smoked cheddar —\$9
- heirloom tomatoes, mozzarella, basil —\$12
- sweet corn, harissa butter, coriander —\$10
- rocket & parmesan salad —\$11
- skinny fries —\$9

executive chef: gavin doyle