

SOUL

BAR & BISTRO

vegetarian

mozzarella toast, calabrian chilli & roasted garlic (2pcs) —\$10

burrata, peas, mint, wild wheat sourdough —\$26

caesar salad, cos, soft boiled egg, parmesan —\$19

grilled stone fruit, rocket, torn burrata, walnut, balsamic —\$20

green goddess, avocado, peas, edamame, broccolini, cashew —\$18 (v)

raw zucchini salad, mint, lemon & honey, pine nuts, labneh —\$18

macaroni cheese, parmesan crust —\$20

salt baked kumara, ancho poblano, garlic chips & shoots, za'atar —\$22 (v)

pan fried sweet corn, apple & chilli dressing, corn jus —\$25 (v)

linguine, tomato concasse, basil, vodka sauce —\$24

hand rolled pici, little horrors, burrata & basil —\$30

broccolini, cacio e pepe —\$12

heirloom tomatoes, mozzarella, basil —\$12

perla potato salad, leeks, smoked cheddar —\$9

sweet corn, harissa butter, coriander —\$10

rocket & parmesan —\$11

skinny fries —\$9 (v)

(v) = vegan

executive chef: gavin doyle