

# SOUL

BAR & BISTRO

## canape menu

5 items - \$25.00pp / 7 items - \$35.00pp / 10 items - \$45.00pp

### seafood

yellowfin tuna, smoked soy, wasabi, mustard leaf oil  
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  
hapuku skewer with korean chilli  
leche de tigre oyster shooter – with or without tequila

### 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)

### vegetable

little spinach and feta pies  
mozzarella toast, calabrian chilli & roasted garlic  
salt baked kumara, jalapeno salsa (spoons)  
saffron arancini, mozzarella

### bowl food

#### add 2 bowl dishes for \$15pp

braised lamb shoulder, salt baked kumara, jus  
beer battered tarakihi, salt & vinegar red rascals, parsley, lemon  
prawn and saffron risotto  
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