

# SOUL

## BAR & BISTRO

bar

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dusty apron ciabatta, truffle & ricotta butter —\$7  
mozzarella toast, calabrian chilli & roasted garlic (2pcs) —\$10  
smoked trevally toast, parsley lemon mayonnaise (2 pcs) —\$8  
crayfish potato bun, black garlic aioli, togarashi —\$13 each

natural oysters & shooters

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te matuku, waiheke island —\$5.50 each  
organic clevedon, auckland —\$6 each  
leche de tigre oyster shooter with or without tequila —\$6.50 each

cooked oysters

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beer battered, sriracha aioli  
or  
roasted, herb butter, fennel seed & lemon  
all —\$6.50 each

korean fried chicken, gochujang & honey —\$20  
beer battered snapper goujons —\$16  
salt & pepper squid, lemon, almond skordalia, chilli oil —\$20  
macaroni cheese, ham off the bone, parmesan crust —\$25  
beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$30  
skinny fries —\$9

skewer \$9

chilli jam chicken  
hapuku with korean chilli & sesame  
beef fillet, black garlic aioli

executive chef: gavin doyle

2% surcharge will be applied to all credit card & paywave transactions