

SOUL

BAR & BISTRO

toasts & breads

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

starters

- mozzarella, chicory leaves, creamed leek, walnut —\$19
- korean fried chicken, gochujang & honey —\$20
- smoked chicken liver pâté, sweet & sour date syrup, grilled sourdough —\$18
- scampi cocktail, jalapeño & lime, edamame —\$26

raw bar & oysters

- yellowfin tuna, smoked soy, wasabi, leek oil —\$20

natural & shooters

- 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

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

salads

- torn burrata, pear, walnut, pickled onion, rocket —\$23
- green goddess, 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, chilli, coriander, lime, coconut yoghurt —\$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

- crumbed chicken, chilli jam, lemon crème fraîche —\$36

- greenlea beef fillet, gnocco fritto, black peppered sauce —\$40

- hawke's bay lamb rack, pepitas, salt baked kumara, cultured cream, za'atar —\$46

- pedro beef cheek, parsnip & parmesan mash —\$38

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 —\$25

pasta & risotto

- ricotta tortellini, cheese & onion brodo —\$29

- new zealand scampi linguine, tomato, vodka sauce —\$38

- beef short rib ragù, pappardelle, chilli, torched raclette —\$35

- scampi risotto, saffron & chive —\$38

sides & such

- broccolini, cacio e pepe —\$12

- colcannon mash & pedro jus —\$9

- brussels sprouts, gochujang, peanuts —\$10

- baby cos, orange & fennel, citrus vinaigrette —\$9

- rocket & parmesan salad —\$11

- skinny fries —\$9

executive chef: gavin doyle

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