

SOUL

BAR & BISTRO

bar

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

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

beer battered, sriracha aioli

or

kilpatrick, bacon & onion, worcestershire sauce
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