

SOUL

BAR & BISTRO

canape menu

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

seafood

yellowfin tuna, smoked soy, wasabi, leek 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, aioli
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