

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) —\$9
- crayfish potato bun, black garlic aioli, togarashi —\$13 each

starters

- burrata, sweet & sour peppers, sourdough —\$28
- black tiger prawns, calabrian chilli garlic butter, parsley —\$24
- smoked chicken liver pâté, date vinegar syrup, grilled sourdough —\$18
- scampi cocktail, jalapeño & lime, edamame —\$26

soul classics

- salt & pepper squid, lemon, almond skordalia, chilli oil —\$21
- west coast whitebait fritters, lemon butter —\$29
- macaroni cheese, ham off the bone, parmesan crust —\$26

pasta

- spaghetti alla chitarra, fresh peas, sweetcorn, guanciale —\$36
- scampi cavatelli, spanish red pomodoro, basil —\$38
- beef short rib ragù, pappardelle, chilli, torched raclette —\$35
- cloudy bay clam linguine, tomato, fennel, chilli —\$39

raw bar & oysters

- tuna tartare, avocado, lime, crispy quinoa —\$21

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
- kilpatrick, bacon & onion, worcestershire sauce
- all —\$6.50 each

fish

- grilled snapper, heirloom tomatoes, fennel, saffron rouille —\$38
- beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$32
- whole market fish, capers, parsley, lemon, almond —\$poa
- roasted hapuku, crayfish raviolo, truffle jus, beach spinach —\$40

salads

- torn burrata, grilled nectarines, walnut, pickled onion, rocket —\$23
- green goddess, peas, edamame, broccolini, avocado, 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

meat & poultry

- free range chicken breast, kale pesto, walnut crumb —\$36
- greenlea beef fillet, gnocco fritto, black peppered sauce —\$40
- hawke's bay lamb rack, zucchini, buttered greens, paprika salsa verde —\$47
- bone in scotch ½ kilo, asparagus, scampi oil hollandaise —\$65

sides & such

- broccolini, cacio e pepe —\$13
- steamed gourmet potatoes, wakame, miso beurre blanc —\$10
- new season asparagus, comté cheese sauce —\$14
- curious croppers tomatoes, honey vinegar, basil —\$12
- rocket & parmesan salad —\$12
- skinny fries —\$10

executive chef: gavin doyle

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