

SOUL

BAR & BISTRO

vegetarian

mozzarella toast, calabrian chilli & roasted garlic —\$10 (2pcs)

avocado toast, ancho poblano —\$10 (2pcs) (v)

edamame potato bun, jalapeño & lime —\$12 (2pc)

warm tomato salad, fennel, basil, red pepper jus —\$18 (v)

caesar salad, cos, soft boiled egg, parmesan —\$19

torn burrata, grilled nectarines, walnut, pickled onion, rocket —\$23

green goddess, peas, edamame, broccolini, avocado, cashew —\$18 (v)

macaroni cheese, parmesan crust —\$20

tempura zucchini flower, poached greens, paprika salsa verde —\$27 (v)

tomato & fennel linguine, calabrian chilli, lemon, parsley —\$28

house cavatelli, burrata, spanish red pomodoro, basil —\$35

broccolini, cacio e pepe —\$13

curious croppers tomatoes, honey vinegar, basil —\$12 (v)

steamed gourmet potatoes, wakame, miso beurre blanc —\$10

baby corn, chilli, garlic & lime —\$12

rocket & parmesan —\$12

skinny fries —\$10 (v)

(v) = vegan

executive chef: gavin doyle

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