

SOUL

BAR & BISTRO

dessert

gold leaf snickers bar parfait	\$15
granny smith galette, apple butter, caramelised milk gelato	\$15
macadamia nut cream, waffle, chocolate sauce, espresso ice cream	\$15
passionfruit crème brûlée, salted candied pistachio & pistachio curd	\$16
warm chocolate pudding, frangelico, hazelnut ice cream	\$16
house made ice cream and sorbet selection	\$12
soul trinkets	\$14

cheese plate

grinning gecko brie, mahoe very old edam, blue rhapsody, carols quince paste, walnuts, grapes, honeycomb, oat & table crackers, sourdough	\$30
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liquid dessert

espresso martini — vanilla vodka, butterscotch, espresso	\$20
brandy alexander — brandy, crème de cacao, cream, nutmeg	\$18
affogato — vanilla ice cream, chocolate, espresso	\$8
**add liqueur	\$14
irish coffee — irish whiskey, raw sugar, coffee, cream	\$13
nutty sailor — frangelico, spiced rum, coffee, cream	\$13
mexican hot chocolate — tequila, chilli, chocolate, cream	\$13

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

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dessert wine

yalumba botrytis viognier 2014	glass—\$13	bottle—\$64
wet jacket sticky savy 2017	glass—\$14	bottle—\$69
de bortoli noble one botrytis semillon 2016	glass—\$16	bottle—\$81
clearview sea red n/v	glass—\$13	bottle (500ml)—\$84
lustau pedro ximenez sherry	glass—\$16	bottle—\$79

port

warre's kings tawny	glass—\$12	bottle—\$115
warre's warriors finest reserve	glass—\$15	bottle—\$130
warre's otima 10 year old tawny	glass—\$16	bottle (500ml)—\$100
graham's 20 year old tawny	glass—\$29	bottle—\$264

cognac, armagnac & liqueur

distillerie de provence douce cognac (half cognac, half pear)	\$15
hennessy vs	\$14
hennessy vsop	\$20
delord armagnac xo	\$19
domfrontais calvados	\$17
grappa	\$14
amaro montenegro	\$10
fernet branca	\$12

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