

# SOUL

## BAR & BISTRO

### toasts & breads

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- 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

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- burrata, pickled green walnut tapenade, 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

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- 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 & risotto

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- scampi risotto, nduja, lime —\$40
- crayfish capellini, caviar, à l'américaine —\$45
- beef short rib ragù, pappardelle, chilli, torched raclette —\$35
- duck & pumpkin tortelloni, duck leg brodo, orange oil —\$37

### raw bar & oysters

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- ruakākā kingfish, citrus ponzu, finger lime —\$25

### natural & shooters

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- wild bluff, foveaux strait —\$7 each
- 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

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- beer battered, sriracha aioli
- or
- kilpatrick, bacon & onion, worcestershire sauce
- all —\$6.50 each

### fish

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- grilled snapper, shiitake xo, broccoleaf —\$38
- beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$32
- whole market fish, capers, parsley, lemon, almond —\$poa
- roast hāpuku, walnut relish, sauce vin juane —\$42

### salads

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- salt baked beetroot, baby kale, rocket, citrus, hazelnut —\$18
- green goddess, peas, edamame, broccolini, avocado, cashew, crispy quinoa furikake —\$19
- caesar salad, cos, crispy pancetta, soft boiled egg, parmesan —\$19



add a skewer —\$9

- chilli jam chicken
- hāpuku with korean chilli & sesame
- beef fillet, black garlic aioli

### meat & poultry

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- duck breast, mandarin, beetroot, pain d'epices —\$38
- greenlea beef fillet, gnocco fritto, black peppered sauce —\$40
- hawke's bay lamb rack, jerusalem artichoke, peanut rayu —\$48
- bone in scotch ½ kilo, crispy gourmet potatoes, scampi oil hollandaise —\$65

### sides & such

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- broccolini, cacio e pepe —\$13
- steamed gourmet potatoes, wakame, miso beurre blanc —\$10
- brussels sprouts, korean chilli, peanuts —\$11
- beetroot, cow feta, spiced honey crumbs —\$9
- rocket & parmesan salad —\$12
- skinny fries —\$10

executive chef: gavin doyle

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