

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)

beetroot salad, baby kale, rocket, citrus, hazelnut —\$18 (v)

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

burrata, pickled green walnut tapenade, sourdough —\$28

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

macaroni cheese, parmesan crust —\$20

tempura broccolini, broccoleaf, shiitake xo —\$27 (v)

risotto bianco, jerusalem artichoke chips —\$30

truffle capellini, cultured cream, parmesan —\$32

broccolini, cacio e pepe —\$13

brussels sprouts, korean chilli, peanuts —\$11

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

beetroot, cow feta, spiced honey crumbs —\$9

rocket & parmesan —\$12

skinny fries —\$10 (v)

(v) = vegan

executive chef: gavin doyle

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