

SOUL
BAR & BISTRO

menu option c \$99 per person

dusty apron ciabatta with salted butter

entrée
choice of

tuna crudo, kohlrabi, sweet wasabi, soy & ginger dressing
smoked chicken liver pâté, date vinegar syrup, grilled sourdough
salt & pepper squid, lemon, almond skordalia, chilli oil

main
choice of

duck breast, mandarin, beetroot, pain d'epices
beef short rib ragù, pappardelle, chilli, torched raclette
grilled snapper, shiitake xo, broccoleaf

served with

skinny fries
broccolini, cacio e pepe

dessert
choice of

granny smith galette, apple butter, caramelised milk gelato
gold leaf snickers bar parfait

espresso coffee & tea selection

SOUL
BAR & BISTRO

menu option d \$109 per person

smoked trevally toast, lemon parsley mayonnaise

entrée
choice of

tuna crudo, kohlrabi, sweet wasabi, soy & ginger dressing
salt and pepper squid, lemon, almond skordalia, chilli oil
burrata, pickled green walnut tapenade, sourdough
west coast whitebait fritters, lemon butter

main
choice of

scampi risotto, nduja, lime
duck breast, mandarin, beetroot, pain d'epices
grilled snapper, shiitake xo, broccoleaf
greenlea beef fillet, gnocco fritto, black peppered sauce

served with

skinny fries
broccolini, cacio e pepe

dessert
choice of

gold leaf snickers bar parfait
passionfruit crème brûlée, salted candied pistachio & pistachio curd

espresso coffee & tea selection

SOUL
BAR & BISTRO

menu option e \$129 per person

crayfish toast, black garlic aioli, togarashi

entrée
choice of

west coast whitebait fritters, lemon butter
scampi cocktail, jalapeño & lime, edamame
smoked chicken liver pâté, date vinegar syrup, grilled sourdough
salt and pepper squid, lemon, almond skordalia, chilli oil

main
choice of

roast hāpuku, walnut relish, sauce vin jaune
crayfish capellini, caviar, à l'américaine
greenlea beef fillet, gnocco fritto, black peppered sauce
hawke's bay lamb rack, jerusalem artichoke, peanut rayu

served with

skinny fries
broccolini, cacio e pepe
rocket & parmesan salad

dessert
choice of

passionfruit crème brûlée, salted candied pistachio & pistachio curd
warm chocolate pudding, frangelico, hazelnut ice cream
cheese plate: choice of brie or blue,
falswasser crackers & dried fruit

espresso coffee & tea selection