

SOUL

BAR & BISTRO

bar

dusty apron ciabatta, truffle & ricotta butter —\$9
mozzarella toast, calabrian chilli & roasted garlic (2 pcs) —\$11
smoked trevally toast, parsley lemon mayo (2 pcs) —\$10
crayfish potato bun, black garlic aioli, togarashi —\$14 each

natural oysters & shooters

te matuku, waiheke island —\$5.50 each
organic clevedon, auckland —\$6.50 each
leche de tigre oyster shooter with or without tequila —\$7 each

cooked oysters

beer battered, sriracha aioli
or
roasted in ginger, chilli & soy
all —\$7 each

korean fried chicken, gochujang & honey —\$22
beer battered snapper goujons —\$18
salt & pepper squid, lemon, almond skordalia, chilli oil —\$24
macaroni cheese, ham off the bone, parmesan crust —\$28
skinny fries —\$12

skewer —\$10

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

executive chef: gavin doyle

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