

# SOUL

## BAR & BISTRO

### toasts & breads

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

### starters

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- burrata, fresh peas, mint, pea shoots, sourdough —\$22
- black tiger prawns, harissa butter, citrus —\$25
- smoked chicken liver pâté, date vinegar syrup, grilled sourdough —\$19
- scampi cocktail, jalapeño & lime, edamame —\$26

### raw bar & oysters

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- tuna crudo, kohlrabi, sweet wasabi, soy & ginger dressing —\$22

### natural & shooters

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- 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

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

### salads

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- chargrilled nectarines, torn burrata, pickled onion, walnut, rocket —\$24
- green goddess, peas, edamame, broccolini, avocado, cashew, crispy quinoa furikake —\$21
- caesar salad, cos, crispy pancetta, soft boiled egg, parmesan —\$20



add a skewer —\$10

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

### fish

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- beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$32
- grilled snapper, confit tomato, saffron sauce —\$39
- whole market fish, capers, parsley, lemon —\$mp
- roast hāpuku, cauliflower, almond, golden raisin, curry mayo —\$41

### meat & poultry

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- harissa chicken, tahini yoghurt, cucumber & mint —\$38
- greenlea beef fillet, gnocco fritto, black peppered sauce —\$40
- hawke's bay lamb rack, pistachio, peas & salsa verde —\$48
- handpicked scotch on the bone for two, montpellier butter, asparagus —\$mp

### soul classics

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- salt & pepper squid, lemon, almond skordalia, chilli oil —\$24
- west coast whitebait fritters, lemon butter —\$30
- macaroni cheese, ham off the bone, parmesan crust —\$28

### pasta & risotto

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- tomato risotto, calabrian chilli, burrata —\$38
- new zealand scampi, spaghetti alla chitarra, tomato sugo —\$40
- crayfish capellini, caviar, à l'américaine —\$47
- beef short rib ragù, pappardelle, chilli, torched raclette —\$37

### sides & such

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- asparagus, chervil hollandaise —\$14
- broccolini, cacio e pepe —\$13
- steamed gourmet potatoes, wakame, miso beurre blanc —\$10
- beetroot, cow feta, spiced honey crumbs —\$9
- rocket & parmesan salad —\$12
- skinny fries —\$12

executive chef: gavin doyle

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