

SOUL

BAR & BISTRO

vegetarian

avocado toast, tomato, ancho poblano (2 pcs) —\$12

mozzarella toast, calabrian chilli & roasted garlic (2 pcs) —\$11

edamame potato bun, jalapeño & lime (2 pcs) —\$14

chargrilled nectarines, torn burrata, pickled onion, walnut, rocket —\$24

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

burrata, fresh peas, mint, pea shoots, sourdough —\$22

green goddess, peas, edamame, broccolini, avocado, cashew —\$21 (v)

macaroni cheese, parmesan crust —\$24

grilled courgette, confit tomato, fennel seeds, saffron sauce —\$34 (v)

tomato risotto, calabrian chilli, burrata —\$38

truffle capellini, cultured cream, parmesan —\$35

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 —\$12

skinny fries —\$12 (v)

(v) = vegan

executive chef: gavin doyle

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