

SOUL

BAR & BISTRO

bar

dusty apron ciabatta, truffle & ricotta butter —\$11
mozzarella toast, calabrian chilli & roasted garlic (2 pcs) —\$12
smoked trevally toast, parsley lemon mayo (2 pcs) —\$12
crayfish potato bun, black garlic aioli, togarashi —\$15 each

natural oysters & shooters

wild bluff, foveaux strait —\$7.50 each
te matuku, waiheke island —\$6 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 —\$7.50 each

korean fried chicken, gochujang & honey —\$25

beer battered snapper goujons —\$20

salt & pepper squid, lemon, almond skordalia, chilli oil —\$26

macaroni cheese, ham off the bone, parmesan crust —\$30

skinny fries —\$13

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