

# SOUL

## BAR & BISTRO

### toasts & breads

---

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

### starters

---

- burrata, orange & fennel, chervil, sourdough —\$23
- black tiger prawns, harissa butter, citrus —\$26
- smoked chicken liver pâté, date vinegar syrup, grilled sourdough —\$21
- scampi cocktail, jalapeño & lime, edamame —\$28

### raw bar & oysters

---

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

### natural & 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

---

- beer battered, sriracha aioli
- or
- roasted in ginger, chilli & soy
- all —\$7.50 each

### salads

---

- citrus salad, pear, fennel, celery, rocket, white balsamic dressing —\$21
- green goddess, peas, edamame, broccolini, avocado, cashew, crispy quinoa furikake —\$25
- caesar salad, cos, crispy pancetta, soft boiled egg, parmesan —\$24



add a skewer —\$10

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

### fish

---

- beer battered tarakihi, salt & vinegar red rascals, parsley, lemon —\$35

- grilled snapper, confit tomato, saffron sauce —\$40

- whole market fish, capers, parsley, lemon —\$mp

- roast hāpuku, cauliflower, almond, golden raisin, curry mayo —\$42

### meat & poultry

---

- harissa chicken, tahini yoghurt, cucumber & mint —\$39

- greenlea beef fillet, gnocco fritto, black peppered sauce —\$43

- hawke's bay lamb rack, baby kumara, hard neck garlic & honey, rosemary jus —\$48

- pure south handpicked scotch, montpellier butter, truffle fries —\$mp

### soul classics

---

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

- west coast whitebait fritters, lemon butter —\$32

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

### pasta

---

- crayfish capellini, caviar, à l'américaine —\$48

- new zealand scampi, spaghetti alla chitarra, tomato sugo —\$40

- wagyu oxtail raviolo, celeriac, pickled onion gremolata —\$37

- beef short rib ragù, pappardelle, chilli, torched raclette —\$38

### sides & such

---

- broccolini, cacio e pepe —\$14

- brussels sprout caesar salad —\$13

- steamed gourmet potatoes, wakame, miso beurre blanc —\$12

- beetroot, cow feta, spiced honey crumbs —\$12

- rocket & parmesan salad —\$14

- skinny fries —\$13

executive chef: gavin doyle

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