

# SOUL

## BAR & BISTRO

vegetarian

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

mozzarella toast, calabrian chilli & roasted garlic (2 pcs) —\$12

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

citrus salad, pear, fennel, celery, rocket, white balsamic dressing —\$21 (v)

caesar salad, cos, soft boiled egg, parmesan —\$24

burrata, orange & fennel, chervil, sourdough —\$23

green goddess, peas, edamame, broccolini, avocado, cashew —\$25 (v)

macaroni cheese, parmesan crust —\$30

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

salt baked kumara, broccolini salsa verde, hard neck garlic & honey —\$33

truffle capellini, cultured cream, parmesan —\$36

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 —\$14

skinny fries —\$13 (v)

(v) = vegan

executive chef: gavin doyle

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