

# SOUL

BAR & BISTRO

menu option c \$115 per person

dusty apron ciabatta with salted butter

**entrée**  
**choice of**

trevally crudo, kohlrabi, sweet wasabi, soy & ginger dressing  
smoked chicken liver pâté, date vinegar syrup, grilled sourdough  
salt & pepper squid, lemon, almond skordalia, chilli oil

**main**  
**choice of**

harissa chicken, tahini yoghurt, cucumber & mint  
beef short rib ragù, pappardelle, chilli, torched raclette  
grilled snapper, confit tomato, saffron sauce

**served with**

skinny fries  
broccolini, cacio e pepe

**dessert**  
**choice of**

mango & passionfruit "marvellous cake"  
coconut choc bar, coconut crèmeux, raspberry jam

espresso coffee & tea selection

# SOUL

BAR & BISTRO

menu option d \$125 per person

smoked trevally toast, lemon parsley mayonnaise

**entrée**  
**choice of**

trevally crudo, kohlrabi, sweet wasabi, soy & ginger dressing  
salt and pepper squid, lemon, almond skordalia, chilli oil  
burrata, orange & fennel, chervil, sourdough  
black tiger prawns, harissa butter, citrus

**main**  
**choice of**

grilled snapper, confit tomato, saffron sauce  
harissa chicken, tahini yoghurt, cucumber & mint  
new zealand scampi, spaghetti alla chitarra, tomato sugo  
greenlea beef fillet, gnocco fritto, black peppered sauce

**served with**

skinny fries  
broccolini, cacio e pepe

**dessert**  
**choice of**

coconut choc bar, coconut crèmeux, raspberry jam  
rose water crème brûlée, rhubarb, hibiscus, lavender crumb

espresso coffee & tea selection

# SOUL

BAR & BISTRO

menu option e \$145 per person

crayfish toast, black garlic aioli, togarashi

**entrée**  
**choice of**

west coast whitebait fritters, lemon butter  
½ dozen freshly shucked oysters  
smoked chicken liver pâté, date vinegar syrup, grilled sourdough  
salt and pepper squid, lemon, almond skordalia, chilli oil

**main**  
**choice of**

roast hāpuku, cauliflower, almond, golden raisin, curry mayo  
crayfish capellini, caviar, à l'américaine  
greenlea beef fillet, gnocco fritto, black peppered sauce  
hawke's bay lamb rack, baby kumara,  
hard neck garlic & honey, rosemary jus

**served with**

skinny fries  
broccolini, cacio e pepe  
rocket & parmesan salad

**dessert**  
**choice of**

rose water crème brûlée, rhubarb, hibiscus, lavender crumb  
coconut choc bar, coconut crèmeux, raspberry jam  
cheese plate: choice of brie or blue,  
falswasser crackers & dried fruit

espresso coffee & tea selection