

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**

roast chicken breast, mushroom soffritto, sauce périgieux
beef short rib ragù, pappardelle, chilli, torched raclette
market fish, cauliflower, almond, golden raisin, curry mayo

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

market fish, cauliflower, almond, golden raisin, curry mayo
roast chicken breast, mushroom soffritto, sauce périgueux
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

set menu e \$145 per person

selection of

smoked trevally toast, lemon parsley mayonnaise
dusty apron ciabatta with salted butter

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

market fish, cauliflower, almond, golden raisin, curry mayo
hawke's bay lamb rack, baby kumara,
hard neck garlic & honey, rosemary jus
new zealand scampi, spaghetti alla chitarra, tomato sugo
greenlea beef fillet, gnocco fritto, black peppered sauce

served with

skinny fries
broccolini, cacio e pepe
beetroot, cow feta, spiced honey crumbs

dessert

choice of

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

espresso coffee & tea selection