

# SOUL

## BAR & BISTRO

### **dessert**

mandarin & apricot ice cream cake, dacquoise, italian meringue **\$18**  
snickers sundae, peanut butter foam, torched nougatine, dulce de leche **\$18**  
strawberry meringue, matcha white chocolate crémeux, strawberry consommé **\$19**  
lemon crème brûlée, orange, guava jam, almond crumble **\$19**  
warm chocolate pudding, frangelico, hazelnut ice cream **\$19**  
house made ice cream & sorbet selection **\$16**  
soul trinkets **\$18**

### **cheese selection**

brie de moutere, vintage waikato gouda, evansdale bay blue, carols quince paste, walnuts, grapes, honeycomb, oat & table crackers, sourdough **\$44**

### **liquid dessert**

grasshopper / crème de cacao, crème de menthe, cream **\$22**  
brandy alexander / brandy, crème de cacao, cream, nutmeg **\$20**  
affogato / vanilla ice cream, espresso **\$14**  
**+liqueur \$20**  
irish coffee / irish whiskey, raw sugar, coffee, cream **\$16**

### **dessert wine**

wet jacket sticky savy 2020 **\$16 / \$80**  
campbells rutherglen muscat n/v **\$15 / \$75**  
de bortoli noble one botrytis semillon 2019 **\$18 / \$90**  
clearview sea red n/v **\$14 / \$92 (500ml)**  
valdespino pedro ximenez sherry **\$16 / \$80**

### **port**

warre's king's tawny **\$12 / \$115**  
warre's warriors finest reserve **\$15 / \$130**  
graham's 20 year old tawny **\$29 / \$264**

### **cognac, armagnac & liqueur**

martell vs **\$14**  
martell xo **\$45**  
hennessy vsop **\$22**  
delord armagnac xo **\$22**  
domfrontais calvados **\$20**  
grappa **\$14**  
amaro montenegro **\$12**  
fernet branca **\$12**

### **executive chef: gavin doyle**

our kitchen contains allergens, please inform your wait staff of any allergies or dietary requirements so we can assist you.

1.7% surcharge will be applied to all credit card & paywave transactions