

SOUL

BAR & BISTRO

dessert

mandarin & apricot ice cream cake, dacquoise, italian meringue **\$18**
snickers sundae, peanut butter foam, torched nougatine, dulce de leche **\$18**
cheesecake semifreddo, macadamia, miso, mango & passionfruit sorbet **\$18**
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