

SOUL

BAR & BISTRO

bar snacks

natural oysters, lemon, mignonette **\$7 each**

beer battered oysters, sriracha aioli **\$8 each**

dusty apron ciabatta, truffle & ricotta butter **\$12**

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

smoked trevally toast, parsley lemon mayo (2 pcs) **\$14**

beef tartare, brioche, horseradish, artichoke **\$18**

korean fried chicken, gochujang & honey **\$25**

beer battered tarakihi goujons **\$20**

salt & pepper squid, lemon, almond skordalia, chilli oil **\$27**

macaroni cheese, ham off the bone, truffle, parmesan crust **\$34**

skewers \$12 each

chilli jam chicken

hāpuku, korean chilli & sesame

beef fillet, black garlic aioli

skinny fries **\$14**

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