SOUL
BAR & BISTRO

dessert
floating island, citron, vanilla bean crème anglaise, almond praline **$15**
chocolate sablé tart, macadamia, dulce de leche, whipped cream **$20**
mango & pineapple meringue, coconut ganache, malibu, mango ice cream **$19**
white chocolate crème brûlée, strawberry ice cream, shortbread crumb **$22**
warm chocolate pudding, frangelico, hazelnut ice cream **$21**
house made ice cream & sorbet selection **$16**
SOUL petit fours **$16**

cheese selection
brie de moutere, smoked gouda, goats blue, carols quince paste, walnuts, grapes, honeycomb, oat & table crackers, sourdough **$45**

liquid dessert
affogato / vanilla ice cream, espresso **$16**
+ liqueur $13
irish coffee / irish whiskey, raw sugar, coffee, cream **$19**
brandy alexander / brandy, crème de cacao, cream, nutmeg **$23**
grasshopper / crème de cacao, crème de menthe, cream **$24**

dessert wine
clearview 'sea red' hawke's bay n/v **$16 / $107 (500ml)**
grove mill botrytis riesling marlborough **2017 $17 / $85**
misha's vineyard 'the cadenza' late harvest gewürztraminer central otago 2025 **$18 / $90**
wet jacket 'sticky savy' central otago 2023 **$19 / $95**
petit guiraud sauternes bordeaux 2021 **$27 / $135**

port, sherry
ramos pinto porto lbv **$15 / $150**
lustau pedro ximénez sherry san emilio spain **$23 / $115**
warre's otima 10 year old tawny **$25 / $150 (500ml)**
graham's 20 year old tawny **$30**

cognac, armagnac, liqueur
martell vs **$14**
martell xo **$45**
hennessy vsop **$22**
delord bas-armagnac xo **$22**
domfrontais calvados **$20**
nardini grappa extrafina **$21**
amaro montenegro **$13**
fernet branca **$13**
limoncello **$15**

executive chef: gavin doyle

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

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