SOUL

BAR & BISTRO

vegetarian

snacks
edamame toast, jalapeño & lime (2 pcs) **$14** (v)
courgette flower crostini, ricotta, rye, honey **$14**

starters
goat's fromage frais, honey, pear, walnut, chargrilled bread **$29**
palermo peppers, avocado, chilli salt, tortilla **$25** (v)
courgette barigoule, sheep's labneh, red pepper dressing **$26**

salads
caesar salad, cos, soft boiled egg, parmesan **$28**
green goddess, avocado, peas, edamame, broccolini, cashew **$27** (v)

mains
pea risotto, torn burrata, preserved lemon, asparagus **$38**
steamed zucchini, bilbaína sauce, shishito peppers **$39** (v)
macaroni cheese, truffle, parmesan crust **$34**
calabrian chilli bucatini, mozzarella & basil **$38**

vegetables
broccolini, cacio e pepe **$16**
asparagus, green tahini, toum, black sesame **$17**
steamed perlas, wakame, miso beurre blanc **$14**
rocket & parmesan salad, aged balsamic **$17**
skinny fries **$14**

(v) = vegan

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