

# Soul

## APPETISERS

Marinated olives in zesty orange, chilli, garlic + extra virgin olive oil **8.50**

Seasonal oysters with ponzu + chive dressing or crumb fried with wasabi mayonnaise **4.25 ea.**

Aged Spanish serrano ham (30g) with grilled tomato bread **12.00**

Goats' milk haloumi fritters with almonds, mint + honey (3pp) **12.50**

Clevedon buffalo mozzarella, peppers, tomato, Oritz anchovy on toasted sourdough (2pp) **7.50**

Marlborough smoked salmon, salsa verde on toasted sourdough (2pp) **8.50**

Mini merguez hotdog with ketchup + fried shallots (2pp) **13.00**

## BREAD

Baguette / Ciabatta

with unsalted butter **4.00**

with Soul's lentil bessara or extra virgin olive oil + pomegranate syrup **5.00**

## VERY FAMOUS

Salt + pepper squid, almond skordalia + smoked chilli oil **19.50**

Hapuku + mussel + shrimp chowder with saffron cream + seasonal vegetables **17.50**

Scampi cocktail with whipped avocado + Moroccan ketchup **28.50**

South Island whitebait fritter with lemon butter + chives **29.50**

## STARTERS

Marinated tomato with Clevedon buffalo mozzarella, olive jelly + fresh basil **20.00**

Rare beef carpaccio with black garlic, fresh horseradish + roasted hazelnuts **16.50**

Grilled goat cheese salad with roasted white beetroot, honey + mustard dressing **19.00**

Caesar salad with baby cos leaves, crispy pancetta + soft boiled egg **17.00**

Jumbo green lipped mussels with tomato, saffron, chorizo + piquillo **19.50**

Duck + prune terrine, with fig + walnut bread + spiced pear purée **21.50**

Little Turkish spinach pies with feta + walnuts **17.50**

## PASTA

Smoked Ferron risotto with Marlborough salmon, crispy capers + salmon caviar **22.00**

Macaroni, mature cheddar cheese sauce, ham + truffle **21.50**

Veal + mortadella sausage tortellini, Parmesan cream sauce, garden herbs **19.50**

Pumpkin, ricotta + silver beet ravioli, pine nuts + sage brown butter **18.00 / 27.00**

Sautéed scallop + bacon cannelloni with green pea + truffle purée, tarragon + lime **28.50**

Waikanae crab + Crystal Bay prawn agnolotti, lime butter + fresh basil **24.00 / 36.00**

## HOT SHARING PLATES FOR TWO

Grilled local scampi with café de Paris butter, char grilled banana prawns, salt + pepper squid, beer battered snapper + skewered local scallops with rosemary + serrano ham

-----  
served with parsnip + roast garlic skordalia, coriander + mustard seed dressing **133.00**

with half local crayfish +55.00

## FISH

Roasted hapuku and littleneck clams with white beans, gremolata + fennel **38.50**

Grilled snapper with marinated heirloom tomatoes, toasted sourdough + basil salad **34.00**

John Dory, pan-fried, with pumpkin + orange purée, crispy Serrano ham + tarragon butter **37.00**

Whole flounder with lemon, capers + toasted hazelnuts **31.50**

Char grilled yellow fin tuna on marinated squid salad, salsa verde + squid ink aioli **34.50**

Whole roasted organic chicken with goats' cheese butter on rocket + fennel salad, fried baby potatoes with dukkah spice + coriander **78.50**

## MEAT+DUCK

Slow cooked Freedom Farms pork belly on sweet corn purée, crab + ginger wonton + Asian broth **32.00**

Beef fillet with oysters 'land + sea' – marinated chicken oysters, crumb fried seasonal oyster + oyster mushrooms **41.00**

Roast Hawkes Bay lamb rack with barrel aged feta croquette + broad bean salsa **42.00**

Pan roasted Gameford Lodge duck breast, confit duck leg cigar, mandarin, bok choy, pickled golden raisins + tamarind sauce **29.00**

Roasted dry aged Hereford beef rib served with truffle mash, seared vine tomatoes, Portobello mushrooms, beef jus + tomato + béarnaise sauce **105.00**

## SIDES

Creamed feta spinach with fried almonds **8.00**

Truffle mash potatoes **6.50**

Green beans with pea + mint pesto + toasted pine nuts **7.50**

Fried, crushed baby potatoes with dukkah spice **7.50**

Cauliflower fritters **8.00**

French fries **6.50**

Garden leaf salad with avocado, cucumber + lemon dressing **8.00**

Rocket + Parmesan salad **11.00**

Steamed broccoli **7.50**

Soul

