



www.soultys.com.au

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From 7-11.30 am daily

BREAKFAST

TOAST	8
Sourdough / raisin / Turkish / gluten free / banana bread w/ your choice of Jam, marmalade, peanut butter, vegemite, nutella	
SMASHED AVO ON TOAST (VG)	17
Confit cherry tomatoes, fetta, lemon, olive oil & dukkha	
MEDITERRANEAN OMELETTE (VG)	20
Mushroom, olives, cherry tomatoes & baby spinach	
MUSHROOM HALLOUMI SURPRISE (VG)	25
Herb & garlic roasted mushroom, grilled halloumi, chilli pomegranate molasses, poached eggs on toasted sourdough	
SOULTYS BIG BREKKY	29
Your choice of fried, poached or scrambled free range eggs, crispy bacon, lamb sausages, herb & garlic roasted mushroom, roasted cherry tomatoes, hash browns & toasted sourdough	
EGGS ON TOAST (VG)	16
Your choice of fried, scrambled or poached free range eggs w/ toasted sourdough	
BACON & EGG ROLL	16
Crispy bacon, fried eggs, roquette, tomato relish, on a milk bun	
THE BREKKY WRAP	17
Crispy rindless bacon, fried eggs, grilled halloumi, greens, tomato jam	
HALLOUMI BURGER (VG)	16
Halloumi, avocado, tomato, cucumber, roquette, tomato relish on a milk bun	

CHILLI EGGS BENEDICT	26
Poached eggs, chilli hollandaise, baby spinach, roasted cherry tomatoes on toasted sourdough, your choice of double (crispy bacon / smoked salmon)	

BREAKFAST BRUSCHETTA	20
Cherry tomatoes, fetta, green olives, Spanish onion, olive oil & balsamic reduction on toasted sourdough	

CHILLI SCRAMBLED EGGS (VG)	22
Free range eggs, house chilli, Manchego cheese & parsley w/ toasted sourdough	

ZUCCHINI FRITTERS (VG)	24
Zucchini, corn & halloumi fritters served w/ wilted baby spinach, tomato relish & poached eggs	

DUBAI PANCAKE (VG)	22
Fluffy pancakes, fresh berries, crispy katayfi, mascarpone, chocolate & pistachio sauce	

GRANOLA (VG)	18
House made granola, fresh berries, banana w/ vanilla yoghurt or milk	

ACAI BOWL (V)	22
Roasted coconut & sunflower seeds, house made granola, fresh banana, berries, nutella & crumbled pistachio	

KIDS PANCAKE	10
House made, maple syrup, vanilla ice cream & berries	

ADD ON

Hash brown / Wilted spinach / Free range egg	4
Crispy bacon / Grilled haloumi / Avocado / Herb garlic mushroom	5
Lamb sausages / Smoked salmon	6

COFFEES & TEAS (Premium Roast by Gabriel)

Espresso, piccolo, macchiato	
latte, cap, f/white, long black	5
Extra shot, large, decaf, honey	
- hazelnut, vanilla, caramel, maple syrup	
- soy, almond, oat, coconut	+0.8
Matcha Green Latte	6.5
Chai latte	5
Dirty chai	6
Sticky leaf chai latte	6

English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine Green	5
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Classic Champagne & Orange Juice Cocktail	12
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BELGIAN CHOCOLATE		SHAKES	
Mocha	5.5	Chocolate, Caramel,	
Hot chocolate	5	Strawberry, Vanilla,	

ICED		SMOOTHIES	
Coffee	7	Espresso	7
Mocha	7.5	Dubai (pistachio)	8

Chocolate	7	Mango	10
Matcha	8	Mixed Berry	10
Chai	7	Banana	10
Dubai latte	9	Acaci	12

JUICES Orange, Apple, Cranberry, Pineapple	7	Tropical Green	11
			12

Our food contains allergens so we cannot guarantee allergen free dishes even though we will try our best to accommodate

Card fees apply. **Cash is welcomed.** Please add 10% on Sat / Sun, 15% on Public holidays. Thank You

Bar & grill with a Mediterranean influence

TO SHARE

GARLIC BREAD (VG) Garlic & herb toasted Turkish bread	10
TRIO OF DIPS (VG, GF) Hummus / smoked eggplant / tzatziki & pita bread	23
GRILLED HALOUMI (VG, GF) Served w/ tomato, cucumber, mint, lemon olive oil salsa	18
SALT & PEPPER SQUID w/chipotle aioli	18
CRUMBED CALAMARI RINGS w/ lemon aioli	18
CHAR GRILLED OCTOPUS (GF) Succulent grilled octopus marinated in pomegranate lemon, garlic, coriander & olive oil topped w/ lemon, garlic & capers butter	24
NONNA'S MEATBALLS (GF) Homemade lean meatballs in a rich tomato gravy topped w/ charred bread	18
GARLIC PRAWNS (GF) Lemon, olive oil, coriander, tomato, charred bread	22
BRUSCHETTA Cherry tomatoes, fetta, green olives, Spanish onion w/ olive oil & balsamic reduction on toasted Turkish	18
CHILLI LEMON HONEY CAULIFLOWER (GF) Sesame, garlic, chilli, coriander infused spicy sauce	16
HOUSE ARANCINI BALLS Porcini mushrooms, spinach, house tomato relish, topped w/ chilli truffle aioli	16

SIDES

FRIES	10
SWEET POTATO FRIES	11
HUMMUS DIP	9
SMOKED EGGPLANT DIP	9
TZAZIKI DIP	8
GARDEN SALAD	8
BASMATI RICE	8
GRILLED HALOUMI	6
BROCCOLINI, STEAMED	12
PITA / TURKISH BREAD	4

SALADS

MORROCAN CHICKEN (GF) Moroccan spiced chicken, quinoa, pickled cabbage, roquette, lime & chilli dressing	24
LAMB QUINOA (GF) Pulled lamb, rocket, baby beetroot, toasted almonds, dried cranberries, lime & mustard dressing, mint yogurt	25
SEARED SALMON (GF) Roquette, mixed quinoa, roasted chickpea, dried cranberries, roasted almonds w/ salsa verde dressing	30
GRILLED HALLOUMI (GF) Baby roquette, mint, cherry tomato, Spanish onion, pomegranate seeds, candied walnut drizzled w/ balsamic reduction	21

Burgers & Wraps \$25
Served w/ fries

Not available after 5pm Fridays and Saturdays

GF bread available

WAGYU BEEF BURGER Grilled wagyu beef patty, mixed greens, tomato, cheese, pickles, aioli & beetroot relish
PORTUGUESE CHICKEN BURGER Chicken breast, cheese, lettuce, tomato, onion, pickles, peri peri aioli
SO GOOD CRISPY CHICKEN BURGER Panko crumb chicken breast, lettuce, tomato, cheese, jalapeno, avocado & sweet chilli aioli
MUSHROOM & HALLOUMI BURGER / WRAP (VG) Roasted mushroom, grilled halloumi, greens, pickles, onion & tomato relish
MOROCCAN CHICKEN WRAP Lettuce, tomato, cucumber pickles, garlic sauce
KAFTA WRAP Chargrilled Middle Eastern spiced lamb mince, tomato, onion, parsley pickle & hummus

KIDS

Cheeseburger & Chips	\$15
Chicken Nuggets & Chips	
Fish & Chips or Salad	
Penne Napoletana / Bolognese	

SURCHARGES

Card fees apply. Cash welcomed
Sat / Sun 10% Public holidays 15%

PIZZA

MARGHERITA (VG) Napoli sauce, mozzarella, oregano, basil	23
VEGETARIAN (VG) Napoli sauce, mozzarella, mushroom, olives, capsicum, pineapple, onion, spinach	26
EAT MY PEPPERONI Napoli sauce, mozzarella, pepperoni, fresh basil	27
DONT TOUCH MY PERI CHICKEN Napoli sauce, mozzarella, onion, spinach, grilled chicken topped with house peri peri sauce	28
SOULTYS TROPICANA Napoli sauce, mozzarella, ham, pineapple, chilli, crispy capers	27
GARLIC PRAWN-STAR Napoli sauce, mozzarella, garlic prawns, crispy capers, fresh chilli	30
DON'T TELL THE VEGETARIANS Napoli sauce, ham, pepperoni, lamb sausage, olives, onion, smokey BBQ	31

CLASSICS

CHICKEN & MUSHROOM PENNE Served w/ chicken, mushrooms, baby spinach, garlic, parmesan, hint of chilli in cream sauce	32
FETTUCCINI BOLGNESE Served w/ lean beef mince cooked in rich tomato sauce & shaved parmesan	29
PENNE PESTO (VG/V) Basil pesto, cherry tomatoes, mushroom, olives, chilli, shaved parmesan	29
PRAWN FETTUCCINI Served w/ salsa verde, vine tomato, lemon, chilli, olive oil	35
CHICKEN SCHNITZEL Golden crisp Panko crumbed chicken breast served w/ fries & salad	28
CHICKEN PARMIGIANA Golden crisp Panko crumbed chicken breast topped w/ grilled eggplant, Napolitana sauce, mozzarella, fries & salad	31
TEMPURA BATTERED BARRAMUNDI Line caught barramundi served w/ fries, salad & tartare sauce	29

Our Pizza dough is fermented for more than 30 hours

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GRILLS

300g ANGUS SCOTCH FILLET Cooked to your liking served w/ chips & verde salad Choice of sauce: mushroom, pepper or gravy	40
LOUISIANA STYLE BEEF RIBS (GF) - Half rack / Full rack Served w/ fries	\$40 / \$62
CHARGRILLED LAMB CUTLETS (GF) Marinated grilled lamb cutlet, rosemary garlic baked jacket potatoes, grilled zucchini served w/ red wine jus	40
CHARGRILLED PORTUGUESE CHICKEN (GF) Grilled chicken breast, rosemary & garlic baked jacket potatoes, grilled zucchini w/ creamy Portuguese sauce	33
SOULTYS LEMON GARLIC CHICKEN (GF) Grilled chicken breast cubes, tossed in special garlic sauce served w/ verde salad, fries, pita bread Add Chilli (a Tarboosh signature)	34
SOULTYS MIX GRILLS (GF) Lamb, chicken, Moroccan kofta skewers served w/ garlic, verde salad, fries, pita bread	36
CHARGRILLED KAFTA (GF) Mediterranean spiced lamb mince skewers served w/ Tzatziki, fries, verde salad	32
BBQ CHICKEN SKEWERS (GF) BBQ chicken breast cube skewers in special marinade served w/ garlic dip, fries, verde salad	33
GRILLED CHICKEN SHAWARMA (GF) BBQ chicken breast cube skewers in special marinade served w/ garlic dip, fries, verde salad	33
GRILLED BARRAMUNDI (GF) Line caught barramundi served w/ rosemary & garlic baked jacket potatoes, steamed broccolini, topped w/ lemon, garlic butter, cherry tomatoes & capers	38
BBQ KING PRAWNS (4PC) (GF) Chargrilled king prawns marinated in lemon, garlic, chilli & coriander served w/ salad, topped w/ lemon, garlic butter & capers	39
CHARGRILLED OCTOPUS (GF) Succulent chargrilled octopus marinated in pomegranate lemon, garlic, coriander & olive oil, topped w/ candied walnuts, cherry tomatoes, olives & mixed greens	36
PAN SEARED SALMON (GF) Served w/ rosemary & garlic baked jacket potatoes, baby spinach, Rosa cream sauce	38

Set Menus

Minimum 4 People

GRILL SET \$70 pp

ENTREE'S

DIPS - Hummus / smokey eggplant / tzatziki with charred pita bread

MEZZE

Dorito crumbed corn ribs

Nonna's Meatballs - Homemade lean meatballs in a rich tomato gravy topped w/ shaved parmesan

MAINS

Moroccan kofta skewers - Chargrilled Middle Eastern spiced lamb mince skewers

BBQ Chicken Skewers - BBQ chicken breast skewers in special Soutlys marinade

BBQ Lamb Skewers - BBQ lamb backstrap in special Soutlys marinade

SALAD - Our 'Soul'ful salad with mixed greens, cherry tomatoes, onion, cucumber, dried cranberries, candied walnuts in our citrus dressing

Fries

DESSERT

Dubai Churros topped with nutella, pistachio sauce, fresh berries

OCEAN SET \$85 pp

ENTREE'S

Sourdough Garlic Cob - Our version of garlic bread

DIPS - Hummus / smokey eggplant / tzatziki with charred pita bread

MEZZE

Dorito crumbed corn ribs

Garlic Prawn (GF) - Tiger prawns cooked in garlic, lemon, olive oil, coriander & tomato sauce

MAINS

Seafood Platter
Line caught grilled Barra, BBQ chargrilled King prawns marinated in lemon, garlic, chilli & coriander

Salt & pepper Squid

SIDES

Soul'ful salad, sweet potato fries

DESSERT

Dubai Churros topped w/ nutella, pistachio sauce, fresh berries

COFFEE & TEA

Premium blend by Gabriel

Espresso, piccolo, macchiato 5

Latte, cap, f/white, long black 5

- Extra shot, large, decaf, honey
- hazelnut, vanilla, caramel, maple syrup
- soy, almond, oat, coconut +80c

Matcha Green Latte 6.5

Chai Latte 5

Dirty Chai 6

Sticky Leaf Chai Latte 6

Mocha 5.5

Hot chocolate 5

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Coffee / long black 7

Chocolate 7

Mocha 7.5

Chai latte 7

Matcha 8

Dubai (pistachio) 9

English Breakfast, Earl Grey
Chamomile, Peppermint, Jasmine Green 5

SHARE PLATTERS

Choose 2 side dishes above

Medley of Louisiana Beef Ribs, Chicken Skewers, Moroccan Kafta Skewers, Corn Ribs, Garlic Cob

Platter for 2ppl / \$125

DESSERTS

PISTACHIO TIRAMISU \$19
Served with vanilla ice-cream & fresh berries

AFFOGATO \$9
Gabriel Espresso w/ vanilla ice-cream
Add Frangelico or Amaretto **!\$5**

SOULTYS DUBAI CHOCOLATE CHURROS \$16
Our take on house made fluffy Dubai chocolate churros

**** ASK US FOR THE DAILY DESSERT SPECIAL ****
From time to time we mix it up with other delicacies