



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)	15
Cherry tomatoes, 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	16
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)	

BAKED EGG POT (Shakshouka)	25
Baked free range eggs in a spicy lamb sausage, capsicum, tomato ragu served w/ toasted Turkish bread	

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)	20
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	

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,
	Espresso 7
	Dubai (pistachio) 8

ICED	
Coffee 7	
Mocha 7.5	
Chocolate 7	
Matcha 8	
Chai 7	
Dubai latte 9	

SMOOTHIES	
Mango 10	
Mixed Berry 10	
Banana 10	
Acai 12	
Tropical 11	
Green 12	

JUICES Orange, Apple, Cranberry, Pineapple	7
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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

SOURDOUGH GARLIC COB (VG) (our version of garlic bread)	15
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
DORITO CRUMBED CORN RIBS Served w/ house made tomato relish	15
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 HALLOUMI	6
BROCCOLINI, STEAMED	12
PITA / TURKISH BREAD	4

SALADS

MORROCAN CHICKEN (GF) Moroccan spiced chicken, quinoa, pickled cabbage, roquette, lime & chilli dressing	23
BRISKET & QUINOA (GF) Pulled beef brisket, rocket, baby beetroot, toasted almonds, lime & mustard dressing, mint yogurt	24
SEARED SALMON (GF) Roquette, mixed quinoa, roasted chickpea, dried cranberries, roasted almonds w/ salsa verde dressing	29
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
Chicken Nuggets & Chips
Fish & Chips or Salad
Penne Napoletana / Bolognese

\$15

SURCHARGES

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

PIZZA

MARGHERITA (VG) Napoli sauce, mozzarella, oregano, basil	23
FARMARAMA (VG) Napoli sauce, mozzarella, mushroom, zucchini, spinach, capsicum, onion, cherry tomatoes	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
GARLIC PRAWN-STAR Napoli sauce, mozzarella, garlic prawns with fresh chilli	30
MOROCCAN CHARM Napoli sauce, mozzarella, roasted eggplant, capsicum, zucchini, slow cooked lamb, dill yoghurt	31
STEAK-TACULAR Napoli sauce, sliced Angus Rump, chargrilled capsicum, capers, mushroom, smokey BBQ sauce	30

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	30
PENNE ALA NORMA (VG/V) Served w/ roasted eggplant, garlic, chilli, tomato, olive oil, baby spinach & fresh ricotta	30
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	28

Our Pizza dough is fermented for more than 30 hours

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GRILLS

** Choose 2 side dishes & 1 sauce for your Steak **
Sides - fries / rosemary & garlic baked jacket potatoes / garden salad / broccolini
Sauce - salsa verde / mushroom sauce / pepper sauce / selection of mustards
Cooked to your liking

300g Scotch Fillet	39
300g T-Bone	42

LOUISIANA STYLE BEEF RIBS (GF) - Half rack / Full rack
Served w/ fries \$40 / \$62

CHARGRILLED LAMB CUTLETS (GF) 40
Marinated grilled lamb cutlet, rosemary garlic baked jacket potatoes, grilled zucchini served w/ red wine jus

CHARGRILLED PORTUGUESE CHICKEN (GF) 32
Grilled chicken breast, rosemary & garlic baked jacket potatoes, grilled zucchini w/ creamy Portuguese sauce

SOULTYS MIX GRILLS (GF) 36
Lamb, chicken, Moroccan kofta skewers served w/ garlic, verde salad, fries, pita bread

CHARGRILLED KOFTA (GF) 32
Mediterranean spiced lamb mince skewers served w/ Tzatziki, fries, salad

BBQ CHICKEN SKEWERS (GF) 33
BBQ chicken breast cube skewers in special marinade served w/ garlic dip, chips, salad

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

SEAFOOD

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, candied walnuts on a bed of citrus cabbage & mixed greens	36
PAN SEARED SALMON (GF) Served w/ rosemary & garlic baked jacket potatoes, baby spinach, Rosa cream sauce	38



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 Souttys marinade

BBQ Lamb Skewers - BBQ lamb backstrap in special Souttys 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

ICED

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

DESSERTS

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

CHOCOLATE MOUSSE \$16
House made fluffy chocolate mousse served w/ raspberry coulis & candied walnuts

AFFOGATO \$9 \$15
Gabriel Espresso w/ vanilla ice-cream Add Frangelico or Amaretto

SOULTYS DUBAI CHOCOLATE CHURROS BOARD (FOR 2) \$24
Our take on house made fluffy Dubai chocolate churros share board