



MAINS

HEADLINERS

Slow Burn Chicken 975
Sous vide chicken leg, potato pomme, onion chutney, mustard cream sauce, balsamic glazed carrot

Spice Route 895
(Chicken or Paneer)
Overnight marinated chicken or paneer, onion slaw, with fragrant saffron infused rice or lachha paratha

Omega Grain 2750
Pan-seared salmon fillet served over fluffy herb-infused quinoa, mashed potato, tomato chutney base, butter yolk sauce.

Farmers Fire chop 1150
Juicy pork chop served with creamy mashed potato and rich soubise, rustic style comfort.

Tropical miso coconut tofu 650
Golden grilled tofu paired with miso coconut glazed, diced cut veggie and lightly sweet flavours.

Royal Spice Biryani 650
(chicken/Panner)
Golden grilled tofu paired with miso coconut glazed, diced cut veggie and lightly sweet flavours.

At Soul Square, the quality of our ingredients is the foundation of every dish. We move beyond the basics by selecting premium, high-end components to ensure a gourmet experience in every bite

BOWLS

ROUND THE WORLD

Fit Core Bowl 795
Marinated grilled chicken, lemon coriander rice, smashed avocado, black bean salsa, roasted veggies dressed with leafy lettuce and cucumber yogurt.

Masu Bowl 685
Tender chicken marinated in aromatic herbs and spices, slow grilled over natural wood charcoal with beaten rice and a pungent radish pickle

Asian Noodle Bowl(Pork, chicken or Veg) 685
Tender chicken marinated in aromatic herbs and spices, slow grilled over natural wood charcoal with beaten rice and a pungent radish pickle

Sri Lankan Curry Bowl 895
(Chicken or Paneer)
Refine Taste of the Tropical, braised chicken or paneer in creamy coconut curry, served with fragrant jasmine rice.

Falafel & Hummus 725
Crispy golden falafel, creamy hummus, butter glazed pita bread, leafy tahini - lemon dressed tahini – lemon dressed veggies

Korean Rice Bowl 695/ 595
(Chicken or Tofu)
Steamed rice with protein of choice - a bold Umami style sauce made with gochujang, soy and sesame. Finished with pickles and a touch of spice, sunny side egg

DESSERTS

SOMETHING SWEET

Masala Chai 875
Belgium Dark Chocolate 775
Cappuccino Mousse 850
Tiramisu Tres Leches 650
Coconut Pie With Ice Cream 650
Dark Chocolate Brownie 650
With Ice Cream

Ask server for Mamamia, La Pasterie menu.

KIDS MEALS

LIL FOODIES

Chicken Nuggets 675
Mac and cheese 550
Potato straw chips 395
Sliders (chicken or veggie) 425
Mash Potatoes 395
Lunch box 450
Fried chicken, butter rice, cucumber,seasonal fruit, potato and green peas

We have a feeding table and a play area.

OPEN HOURS

FRI/SAT/SUN 9.30AM-8PM
OTHER DAYS 11AM-7PM



SOUL TIMES

WHERE GOOD TASTE MEETS GOOD STORIES

SALADS

SOMETHING LIGHT

Watermelon & Burrata Salad 935
Juicy chilled watermelon paired with creamy burrata, drizzle of balsamic dressing

Pear & Feta Salad 625
Crisp seasonal pears tossed with crumbly feta cheese, mixed greens and toasted nuts

Smoked trout and quinoa 950
Shredded trout served over protein rich quinoa and leafy vegetables

Miso Peanut Tofu Salad 450
Asian slaw dressed with miso peanuts, glazed tofu, toasted sesame, pomegranate, potato straws



SOUPS

Roasted Pumpkin Soup 495
Oven roasted pumpkin blended into a silky soup with hints of garlic, herbed, and cream.

Mushroom Rusticana 550
A hearty mushroom soup made from three different mushrooms finished with cream

Soul Clear soup (Chicken/Mushroom) 550 / 495
Crystal clear broth simmered with aromatic spices, bokchoy, shallots.



WHAT'S SO SPECIAL ABOUT SOUL SQUARE RESTAURANT

Soul Square redefines the dining experience by blending global sophistication with bold, "chef-y" techniques. From Middle Eastern labneh and dukkah to fermented doughs and kimchi fritters, we swap standard clichés for complex textures and high-end fusion.It's a curated experience where house-made craftsmanship—like walnut meat, savory onion marmalade, and 48-hour preparations—turns a simple meal into a gourmet event.



By controlling the journey from farm to plate, we replace standard supply chains with genuine farm-to-table craftsmanship,



SNACKS

SOULFUL DELIGHTS

- Golden Hook (v)

Beer battered crispy bites - potatoes with togarashi seasoning

480
- Labneh Clouds (v)

Creamy labneh balls rolled in house dukkah served with pita bread

580
- Buttermilk mushroom (v)

Crispy fried flat mushroom coated with house special signature sauce

450
- Buffalo Tofu (v)

Crispy golden tofu cubes tossed in a bold, tangy buffalo sauce, balanced with hint of garlic

450



Bangkok Blaze Chilli
Crispy chicken tossed in fiery thai chilli garlic

485

- Tareko Machha

Crispy fried river fish & served with a timmur tomato aioli

485
- Sukuti Chiura

Fragrant beaten rice tossed with veggies , buff sukuti & herbs

795
- Crimson Crunch

Chunky glazed pork belly with spicy soy ginger

625
- Soul Pot Stickers

(Chicken or Pork or Veg)
Crispy pan fried pot stickers served over a spicy sweet peanut chilli oil

550/575/425

WHY DID THE COFFEE FILE A POLICE REPORT? It got mugged!

SNACKS

CAN'T LIVE WITHOUT

- Timmure Potato Wedges

495
- Mushroom Choila

495
- Veggie Tempura

495
- Chilli (Potato / Paneer)

425/ 595
- Chatpate Corn

485
- Sadeko (Mushroom or Soyabean)

485
- Chili Lime Peanuts with Thai herbs

485
- Piro piro fries

450

- Pork Tawa

850
- Gorkha Spiced

595
- Chicken Choila Style

595
- Spicy Lemon Wings
- Hot Honey Chicken

595
- Chakachak Chicken

595
- Spicy Timmure Pork

595
- Sadeko (Sukuti/ Chicken)

695/ 695
- Popular Nepali spicy temper



Spice Storm
Spicy and sour flavor sauce coated with choices of your meats.

Prawn / Chicken / Buff / Pork
1250 650 650 795

SOUL SIGNATURE

THE LOADED FRIES

- Smoky bacon & cheese

595
- Pulled pork

652
- Mediterranean herb

450
- Classic cheesy

495
- Thai sweet chilli tofu

495

The shaded, green environment offers a peaceful contrast to noisy city. Complete the experience by staying in our boutique upstairs B&B, where you can wake up to birdsong and garden views in the heart of this historic, farm-to-table estate.

HANDHELD SERIES

WRAPS

- Med Coast (Veg)

Crispy falafel, hummus, roasted veggie lettuce, and garlic tahini in soft tortilla

565
- Tikka masala

(Chicken Or Paneer)
Indian inspired marinated chicken or paneer, leafy veg, creamy butter tikka sauce

675
- Brunt Oak Chicken

Slow-cooked shredded chicken tossed in BBQ sauce, caramelized onion, slaw, and cheese.

675



PASTA

TWIRL AND ENJOY

- Lemon Garlic Burrata

Pasta tossed in fragrant lemon garlic butter and sesonal veggie finished with fresh herbs and topped with creamy burrata.

895
- French Onion and Mushroom

Golden caramelized onion and sauteed mushrooms folded into a velvety cream sauce

795
- Spicy Buff Ragu

Slow cooked buff simmered in a rich tomato sauce with chilly and aromatic spices

795
- Aglio e Olio

spaghetti tossed in a rich, emulsified sauce of high-quality extra virgin olive oil, sautéed garlic slices, and spicy red pepper flakes.

1050
- Aioli Prawn

Succulent prawn sautéed and tossed with pasta in a creamy garlic aioli sauce balanced with a hint of lemon and fresh herbs

1650
- Fettucine Bolognese

Fettucine tossed in a slow simmered tomato bolognese sauce made with tender chicken mince with a touch of olive oil and grated parmesan

875
- Fettucine Neapolitana

Fettucine pasta tossed in a vibrant toomato sauce with a modern twist - featuring sauteed vegetables, a hint of sweetness, and subtle spice

775



BURGERS

- Katsu potato burgers

Katsu sweet and spiced potato fritters, crunchy slaw, wasabi mayo, mixed leaves, curry ketchup.

595
- Roast pork burger

Slow cooked pork shoulder, cucumber pickle, mustard mayo, apple sauce, crackling crumble.

750
- Kimchi buff burger

Double patties buff, slices of cheese,kimchi,gochujang mayo

675
- Barbecue Chicken Burger

Homemade BBQ sauce, fried chicken, fresh cabbage slaw nestled in a toasted brioche bun for a bold, juicy flavor.

675

SANDWICHES

- Mushroom and apple

Fried mushrooms, caramelized onion, signature sauce, apple, melted cheese

595
- Buffalo Chicken Crunch

Crispy fried chicken tossed in buffalo sauce, ranch mayo, mixed lettuce

625
- Pulled Pork & Pineapple Smash

Slow-cooked pulled pork, caramelized pineapple, BBQ glaze, slaw

695
- Smoked trout and creamy capers

Smoky slow cooked rainbow trout, dressed leaves, pickled cucumber

925



SHARING PLATTERS

CARE TO SHARE?

- Mediterranean Board

(Chicken Or Mushroom)
Mediterranean style hummus, romesco, tzatziki, pita bread, olives and rosemary, falafel, cucumber, avocado

1650/1500
- Cheese Platter

A handpicked trio of cheddar, parmesan and nak cheese paired with butter crackers, rustic sour dough , feta, assorted fresh fruit, roasted nuts and a blueberry Cheese Board

2500

Italy got pasta from Arabs - Around the 12th century. Arab traders brought dried pasta to Sicily. The Arabs had developed the technology for drying pasta, making it shelf-stable and tradeable.

Soul Eggs (Pork or Mushroom) 795 / 695

Peppery coulis, pulled baked pork
or sautéed mushroom,
poached eggs, brioche bread,
warm hollandaise

Aussie Granny's Morning 895

Creamy smashed boiled eggs
& avocado toast, cumin roasted
tomato, dried mushroom,
house dukkah , refried beans,
sausage or bacon

Loaded Fruit Yoghurt Granola Bowl 755

Sweet whipped yogurt, home
baked granola, salted caramel sauce,
seasonal fruits and nuts



BRUNCH BOWLS

Green Glow 675

Spinach, kale, green apple, avocado, coconut
flakes topped with seasonal fruit and nuts

Chocolate Banana Crunch 625

Cocoa, banana, almond milk
with granola topping

Mamma's boy 595

Load of bournvita crunch, peanut butter,
granola, banana, raisins



LIL FOODIES

Chicken Nuggets 675**Mac and cheese 550****Potato straw chips 395****Sliders 425**
(chicken or veggie)**Mash Potatoes 395****Lunch box 450**

Fried chicken, butter rice,
cucumber, seasonal fruit,
potato and green peas



BRUNCH TIMES

RISE AND SHINE

Toast & Poach 450

House herbed labneh,
eggs on you & butter

Folded Eggs & Shrooms 695

Butter toasted sour dough bread
with aloli mushrooms, sweet onion
marmalade, silky scramble

Summer Sweet Frenchie 850

Sweet spiced butter honey
toast, whipped cream cheese,
seasonal fruit, Honeycomb.

Mince & Beans 795

Slow cooked savory minced
pork with labneh, onion jam,
eggs and toasted sour
dough bread

Vegan Brekky 795

House made walnut &
mushroom , avocado
green salsa, coconut bechamel,
corn flat bread

Lemon Hotcake 550

Soft fluffy cake, apple crumble ,
salted caramel, vanilla ice cream
and lemon curd

Kimchi Fritters & Avocado 625

Whipped dressed yogurt, chili
poached eggs, pickled onions &
smashed avocado

HEARTY TOAST

(SERVED WITH SIDE OF SALAD)

Masala Avocado Toast
675

Spinach & Beans Toast
495

Trio Mushroom Toast
650

Masala Omelet Toast
495

