

Dinner

Key

GFA = Gluten Free Available
DFA = Dairy Free Available
GFBI = Gluten Free By Ingredient

Small Plates

Warm Sourdough Boule	\$12
your choice of; house dukkah & E.V.O.O (DF) or sundried tomato whipped butter	
Tempura Fish Sliders	3 for \$20
asian slaw & house tartare	
Salt & Pepper Calamari	\$18
with rocket & lemon mayo (GFBI)	
Karaage Chicken	\$18
with kewpie mayo & lemon (GFBI, DF)	
Gyoza	
your choice of;	
Shittake Mushroom or	\$18
Prawn & Chive	\$20
with steamed bok choy & soy ginger sauce (DF)	
Steamed or Fried	

Pizza 4pm-late

Garlic & Herb	\$18
fresh mozzarella, rosemary, E.V.O.O & pepper	
Three Cheese	\$20
w honey & cracked pepper	
Hawaiian	\$22
ham, pineapple & mozzarella	
Tomato, Mozzarella & Basil	\$22
Add prosciutto for \$7	
Salmon & Prawn	\$27
smoked salmon, garlic prawns, rocket, onion, capers & cream cheese	
Tandorri Chicken	\$26
red onion, peppers, sour cream & mint	
Meat Lovers	\$28
salami, beef brisket, crispy bacon, red onion, bbq sauce & mozzarella	
Quattro Stagioni	\$28
ham, prosciutto, artichoke, mushroom, tomato, basil, mozzarella & parmesan	
Kids Pizza	\$15
choose 1 protein & 2 toppings- ham, chicken or bacon cheese, pineapple, tomato & mushroom	

Please Note

We cannot guarantee our dishes are 100% allergen free but
please let us know of your allergies so we can do our utmost
to ensure no cross contamination occurs

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Mains

Chicken Waffle	\$28
three cheese waffle, buttermilk fried chicken, chipotle, smoked aioli & jalapenos	
Wagyu Beef Burger	\$28
NZ beef patty, lettuce, tomato, smoked cheddar, tempura onion ring, chipotle mayo on a brioche bun served w/ BB fries	
Peri Peri Chicken Burger	\$28
Peri peri chicken, lettuce, smoked paprika eggplant, charred peppers, lime aioli served w/ BB fries	
Pan Seared Fish	\$38
Butter herb pan seared fish of the day, king prawns, asparagus, minted potatoes, summer steamed green beans & peas (GF)	
Nourish Bowl	\$22
avocado, edamame, red onion, slaw, cucumber, bok choy with a lime dressing (VEGAN, GF) Add buttermilked fried chicken w siracha mayo \$8 Add salmon \$10 (GF, DF) Add grilled halloumi \$8 (GF)	
Slow Cooked Beef Cheeks	\$39
smashed potatoes, baby carrots, broccolini & jus (GF, DFA)	
Fish n Chips	\$28
tempura battered fish of the day, BB fries, house salad & house-made tartare	
Miso Salmon	\$32
broccoli, edamame, spinach, seaweed, brown rice, wasabi mayo & miso dressing (GF, DF)	
NZ Grass Fed Beef	
potato croquettes, baby beet & carrot salad w pink peppercorn & piccalilli butter & jus	
Scotch Fillet	\$38
Eye Fillet	\$42

Sharing Plates

Chargrilled Broccolini	\$12
with chilli oil & toasted almonds (GF, DFA)	
Crumbed Broccoli & Cauli	\$18
with blue cheese sauce	
Spinach, Beetroot & Feta Salad	\$15
(GF)	
Mediterranean Salad	\$18
peppers, red onion, grilled halloumi, cos lettuce & olives (GF)	
Mac N Cheese	\$15
w panko crumb	
Beer Battered Fries	\$9
with smoked aioli	