

Dinner

Sharing Plates

Garlic & Herb Pizza Bread	\$12
fresh mozzarella, rosemary, E.V.O.O & pepper	
Tempura Soft Shell Fish Tacos	3 for \$25
asian slaw & yuzu dressing	
Tempura Calamari Rings	\$18
with rocket & lemon mayo	
Karaage Chicken	\$22
with kewpie mayo & lemon (GFBI, DF)	
Gyoza	
Shittake Mushroom or Prawn & Chive	\$18 / \$20
with steamed bok choy & soy ginger sauce (DF)	
Sticky Pork Bites	\$25
asian slaw & peanuts (GF, DF)	
Beef Croquettes	\$23
with smoked aioli	
Cheesy Polenta Sticks	\$18
with truffle mayo (GFBI)	
Herb Crumbed Broccoli & Cauli	\$18
with smoked cheddar cheese sauce	
Spinach, Beetroot & Feta Salad (GF)	\$18
Mediterranean Salad	\$18
peppers, red onion, grilled halloumi, cos lettuce & olives (GF)	
Mac N Cheese	\$15
w panko crumb & shaved parmesan	
Beer Battered Fries	\$9
with smoked aioli	

All of US Nacho Plate

Feeds Four

Mexican pulled beef, guacamole, chilli sour cream, cheese, jalapeno, tomato salsa & beans
\$45

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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Key

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

Pizza

4pm-late

Three Cheese	\$20
w honey & cracked pepper	
Hawaiian	\$26
ham, pineapple & mozzarella	
Tomato, Mozzarella & Basil	\$25
Add prosciutto for \$7	
Salmon & Prawn	\$32
smoked salmon, garlic prawns, rocket, onion, capers & cream cheese	
Tandorri Chicken	\$30
red onion, peppers, sour cream & mint	
Meat Lovers	\$32
salami, beef brisket, crispy bacon, red onion, bbq sauce & mozzarella	
Quattro Stagioni	\$32
ham, prosciutto, artichoke, mushroom, tomato, basil, mozzarella & parmesan	

Mains

Wagyu Beef Burger	\$30
NZ beef patty, lettuce, tomato, smoked cheddar, tempura onion ring, chipotle mayo on a brioche bun served w/ BB fries	
Peri Peri Chicken Burger	\$30
Peri peri chicken, lettuce, smoked paprika eggplant, charred peppers, lime aioli served w/ BB fries	
US Market Fish	\$38
Butter herb pan seared fish of the day, king prawns, creamy pea risotto & broccolini (GF)	
Nourish Bowl	\$24
spiced butternut wedge, 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)	
Beef Cheek Pasta	\$35
Slow cooked beef cheek, fresh pappardelle pasta, tomato ragu, shaved parmesan & basil	
Fish n Chips	\$28
tempura battered fish of the day, BB fries, house salad & house-made tartare	
NZ Grass Fed Beef	
hash cakes, caramelised carrot & parsnip, spiced butternut wedge w pink peppercorn & piccalilli butter & jus (GFA)	
Scotch Fillet	\$40
Eye Fillet	\$43