

Barrel & Co.

LUNCH & DINNER

STARTERS

A selection of fresh artisan bread with homemade dips and extra virgin olive oil.^V 15

Home-smoke manukau Ōra King Salmon with cauliflower, caviar & preserve lemon.^{GF} 21

Horopito rub Beef cheek, parsnip puree & avocado oil with mustard.^{GF} 21

Medley of roasted root, hazelnut crumb, fig vinegar & wildfire spice lavash flatbread. ^{V,W} 19

MAINS

Grilled Grass-fed Angus Beef Fillet 250 grams, yam, and truffle oil.^{GF} 43

Braised Lamb shank, creamy kumara & soy edamame.^{GF} 37

Pan Seared line-caught fresh Fish of day, bouillabaisse with parsnip.^{GF} 39

Kawa kawa scented free-range sous-vide chicken breast, ratatouille and salsa verde.^{GF} 37

Grilled Cauliflower Steak, sumac, romesco & puff wild rice.^{GF} 34

SIDES 9 each

Seasonal Vegetables with Garlic Herb Extra Virgin Olive Oil. ^{GF,V,D}

Kumara fries, furikake sprinkle, spicy aioli. ^V

Garden green Salad with feta, raspberry vinaigrette & pumpkin seed. ^{GF,V}

Whittaker's 72% Dark Ghana Chocolate Mousse, peanut butter mousse, berry gel. 17.50
(Chef's Signature Dish)

Granny smith apple tart, walnut ice cream with maple sauce. 17.50

Selection of Award-winning new Zealand Cheeses. 26
Accompanied by poached fruit, nuts, quince paste, assorted crackers

SWEETS & CHEESE