

Barrel & Co.

LUNCH & DINNER

STARTERS

Local artisan Bread | house dukkah | Spicy hummus 15 v

Clevedon Buffalo mozzarella | tomatoes | compressed beets | basil 21 v/GF

*Kingfish Ceviche | coconut & lime foam | pickled daikon | spring onion 23 GF/DF **

Free range Pork belly | eggplant ensalada | garlic vinegar 22 DF/GF

Savannah beef tataki | edamame | radish | sesame 22 DF/GF

MAINS

Ora king salmon pave | fennel | parsnip | lemon caviar 37 GF

Canter Valley duck breast | smoked carrot | beetroot | black berry jus 37 DF/GF

*Awhi Farm beef eye fillet 200g | truffle potato stack | shiitake mushroom | asparagus 43 **

Waiatua Chicken breast | corn puree | charred leeks | onion lannatto oil 37 DF/GF

Kumara gnocchi | grilled spring vegetables | sage butter | parmesan 36 v

SHARING

Savannah T-bone steak 750g | horopito herb potatoes 62 GF

Harmony Pork scotch fillet | Asian greens | soy & sesame glaze 53

Taupo Lamb rack | Spiced green beans & peas | smoked labneh 61

SIDES

Herb baby potatoes | spiced crispy kale 9.5 v/GF

Kumara chips | furikake | kewpie aioli 9.5 v/GF

*Grilled Haloumi | marinated olives 12 **

Fried tortilla | salsa fresca | sour cream 9 v

Salad wedge | bacon | blue cheese | buttermilk 15

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SWEETS & CHEESE

SWEETS

Spring sunshine marshmallow | berries | white chocolate | sesame | yoghurt 16 GF

Basque cheesecake | compressed strawberries | berry sorbet 17.5

Dark Asahi Cake | chocolate marquise | black currant | meringue 17.5

CHEESE

*To Share Baked Brie 120g | Manuka Honey glazed apple | House Lavosh 27.5 **

House lavosh | warm bread | dried fruits | quince paste
Cheese 50g 17 | Three cheeses 120g 32

Aroha | Over the Moon

A pasteurized cow's milk cheese with all the textures of a French raw-milk
Nutty and caramel with fruity and earthy mushroom flavours.

Galactic Gold | Over the Moon

Rich, aromatic, piquant flavour, soft and supple body, the texture is creamy and melting, made from pasteurized cow's milk.

Kahurangi Blue | Kapiti

Smooth and creamy cheese with delicate blue veining. A rich texture with subtle blue flavour and delightful salty tang to finish

Red planet | Over the Moon

It has a nutty aroma and a smooth and creamy mouth feel. Its flavour is sweet and nutty, with a mature tang. Made from quality cow's milk.