

K I A
O R A

W E L C O M E T O
B A R R E L & C O .

Menu Created by
Chef Isabel Ronquillo

Isabel Ronquillo

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 | broccolini 43 **

Waitoa Chicken Breast | corn puree | charred leeks | onion Annatto 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

Pork Scotch fillet | Asian greens | soy & sesame glaze 53

Taupo Lamb Rack | Spiced green beans & peas Harissa 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 V**

Fried Tortilla | salsa fresca | sour cream 9 V

Salad Wedge | bacon | blue cheese | buttermilk 15

SWEETS

Spring Sunshine Marshmallow I berries I white chocolate I sesame I yoghurt 16 GF

Basque Cheesecake I compressed strawberries I berry sorbet 17.5

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

CHEESE

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

House lavosh I Warm bread I dried fruits I Quince paste

Cheese 50g 17 I Three Cheeses 120g 32

Aroha I 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 I 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 I Kapiti

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

Red Planet I 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.