

ALL DAY DINING

Barrel & Co. Garlic Bread Classic French Style Baguette Homemade Garlic Butter	\$15
Karaage Chicken Crispy Marinated Chicken Kewpie Mayonnaise	\$21
Burrata (GF / V) Vine Tomatoes Balsamic Chunks Pickled Baby Onion Parsley Oil Basil	\$23
Caesar Salad Cos Lettuce Tempura Anchovies Bacon Croutons Parmesan Poached Egg *Add Roast Chicken	\$27 \$5
Barrel & Co. Chicken Burger and Steak Fries (**contains peanut) Waitoa Crispy Chicken Patty Vietnamese Style Peanut and Hoisin Sauce Coleslaw Tomato	\$31
Barrel & Co. Vegan Burger (VG) Vegan Patty Tomato Relish Vegan Mayo Crispy Potato	\$29
Te Kanuka Valley Steak Sandwich & Fries Turkish Pide Bread Chimichurri Aioli Bacon and Onion Jam	\$33
Barrel & Co. Steak Scotch Fillet Fries Free Range Eggs Whole Grain Mustard	\$39
Steak Cut Fries Kawakawa Aioli	\$13
Tempura Onion Rings (V) Black Garlic Aioli	\$13
Whittaker's Chocolate Brownie Homemade Chocolate Fudge Brownie White Chocolate, Dark Chocolate Sauce Chantilly	\$22
Fruit Salad (VG / GF / DF) Mango Sorbet Coconut Yoghurt Berry Coulis	\$21
Barrel & Co. Pecan Tart Homemade Pecan Tart Butterscotch Sauce Maple Chantilly	\$22

*Whilst we try to ensure a low allergen environment. We cannot guarantee against cross contamination.
Please advise our friendly servers for any allergies.*