

**BUSINESS SET LUNCH\***

Pick one Entrée and one Main Course for \$28

**TO START - \$18 each**

**SOUP OF THE DAY (V)**

Chef's Daily Creation, Served with Grilled Kumara Sourdough

**NEW ZEALAND GREEN LIPPED MUSSELS**

Garlic, white Wine, Horopito –Infused 'Volcanic cream, fennel, Grilled Ciabatta

**GRILLED PADRON PEPPERS (V)**

Whipped Feta, Lemon zest, Smoked sea salt

**MAIN COURSE - \$25 each**

**STEAK FRITES**

Savannah Angus Bavette Steak (200g), Shoestring fries, Café de Paris butter

**BARREL & CO. POKE BOWL**

Pulled Free range Chicken, Roasted Kumara, Charred Summer Corn, Edamame,

Manuka Honey Mustard

**ROASTED CAULIFLOWER STEAK (V)**

Kumara Puree, Toasted Hazelnut, kawakawa oil

**FISH & CHIPS**

Sustainably caught beer battered market fish, tartare sauce, garden salad, fries

**BACON & CHEESE BURGER**

Caramelized onion, burger sauce, lettuce, tomato, gherkins, brioche bun, fries

**CRISPY CHICKEN BURGER**

Coleslaw, chipotle mayo, brioche bun, shoestring fries

**SIDES - \$10 each**

**GRILLED SUMMER CORN**

On the Cob, Karengo & Olive Tapenade

**AGRIA POTATO PURÉE**

Confit Garlic & Caramelized Onion Gravy

**HEIRLOOM TOMATO SALAD**

Buffalo Mozzarella, Pickled Red Onion,  
Kawakawa Oil

**SHOESTRING FRIES**

Dukkha, Grated Parmesan

**\*ALL Accor+ and First Table discount not applicable for Two Course Business Set Lunch**

If you have any dietary requirements, please inform our Team

While we strive to cater to all special dietary requirements, we kindly remind guests that our kitchen uses a wide range of ingredients and shared equipment. While every effort is made to minimize cross-contact, we cannot guarantee that our dishes are completely allergen-free.