



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.