

ESTD  2020

Barrel & Co.

All-Day Breakfast \$32

Eggs your way, bacon, Kransky, hash brown |
sautéed mushroom, grilled tomato, toasted bread, baked beans

BACON & CHEESE BURGER \$25

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

CRISPY CHICKEN BURGER \$25

Coleslaw, chipotle mayo,
brioche bun, shoestring fries

FISH & CHIPS - \$25

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

POKE BOWL - \$25

Grilled Halloumi, Roasted Kumara,
Charred Summer Corn, Edamame, Manuka
Honey Mustard

CAESAR SALAD \$22

Cos lettuce, crispy bacon, croutons, Parmesan,
anchovy, poached egg

ADD CHICKEN - \$5

ADD SMOKED SALMON - \$8

LOADED WEDGES \$16

Bacon, cheddar cheese, sour cream,
sweet chili sauce

STEAK CUT FRIES \$15

Ketchup, Aioli

KUMARA FRIES \$15

Ketchup, Aioli



<p>FRIED CHICKEN HALF 24 CHOOSE ONE FLAVOUR WHOLE 42 - Dakjib Original - Hot and Spicy </p>	<p>POPCORN CHICKEN 12 CHOOSE ONE FLAVOUR original / sweet chilli / soy garlic honey sauce / sprinkle / charcoal fire bird</p>	
<p>FRIED CHICKEN HALF 26 CHOOSE ONE FLAVOUR WHOLE 44 - Sweet Chilli - Soy Garlic - Honey Sauce - Charcoal BBQ  - Fire Bird - Sprinkle Chicken (Cheese And Onion)</p>	<p>COMBO 24 CHIPS COMBO Chips & Tomato Sauce + Chicken</p> <p>RICE COMBO Rice & Salad + Chicken</p> <p>RICE & CHIPS COMBO Rice & Chips + Chicken</p>	<p>DUMPLINGS 15 Fried Vege Dumplings  Meat Dumplings</p>
<p> SIDES Korean Kimchi 5 Seaweed Salad Pickled Radish</p>	<p>CHOOSE ONE FLAVOUR original / sweet chilli / soy garlic honey sauce / sprinkle / charcoal fire bird</p>	<p>FRIED SNACKS  Potato Chips 9 Kumara Chips 9 Mozzarella Sticks 7</p>

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.



SALMON LARB TARTARE – \$22
WITH SESAME CRACKERS

This dish honours the traditional Thai larb dip eaten raw throughout Northern Thailand, while taking cues from modern tartare techniques.

It balances the brightness of lime and fish sauce with fresh herbs, chili heat and the nutty crunch of toasted rice powder — all bound through fine cut King Salmon. It's fresh, punchy, aromatic, cold, and extremely moreish — one of the most iconic dishes Nat has ever cooked, and a perfect premium bar snack

SATAY & BREAD – \$15

This snack reframes traditional satay into a warm, comforting, high-impact small bite: rich toasted brioche soldiers dipped into warm, glossy satay, lifted by a clean, bright, crunchy ajad pickle.

It's familiar yet elevated — the warmth of the sauce, the buttery bread, the fresh acidity of pickles. Perfect for drinkers who want richness without heaviness

SAI OUA SAUSAGE– \$13
WITH GREEN CHILI DIP

A smoky, herbaceous punch of Chiang Mai-style Sai Oua sausage with fresh, fire-kissed heat of Nam Prik Noom (chili dip) and a bright, palate-resetting julienned pickled ginger.

It's rich, aromatic, fatty, spicy, fresh — the perfect drinking snack.

LAMB RIBS– \$22
WITH PANANG CURRY SAUCE

These lamb ribs are slow-braised until tender. They're finished over charcoal or deep-fried for crisp edges and combined with a creamy, aromatic Panang-style curry sauce.

The sharpness of the lightly pickled cucumber relish and the perfume of makrut lime cuts through the richness perfectly.

