



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

ROASTED BEETROOT (V)

Whipped Cashew, Witloof, Sherry Vinaigrette

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, 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

ROASTED BRUSSEL SPROUTS

Whipped Feta, Pomegranate, Chili Oil

AGRIA POTATO PURÉE

Confit Garlic & Caramelized Onion Gravy

BABY ROMAINE & RADICCHIO SALAD

Charred Persimmon, Sherry
Vinaigrette

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.