

At Barrel & Co Our Spring 2026 menu celebrates Aotearoa's vibrant rebirth.
As morning light breaks over Lake Rotorua, we welcome the season with wild Kawakawa and Horopito gathered from the Ngahere (forest).
From the grill, open flames sear exceptional pasture-raised meats from rich Waikato Speckle Park and Whakatāne Savannah Angus to high-country Lumina Lamb.
Pristine Kaimoana from Gisborne and the Marlborough Sounds brings the crisp taste of the sea, finished with coastal salts and bright botanicals.
Break our signature Kūmara Sourdough and join us for a season where steakhouse tradition meets the rejuvenated spirit of Spring.

TO START

SOUP OF THE DAY 18

CHEF'S DAILY CREATION

SERVED WITH GRILLED KUMARA SOURDOUGH

STEAK TARTARE 28

HAND-CUT ANGUS BEEF, KAWAKAWA OIL,
CURED EGG YOLK, THYME LAVOSH

KINGFISH TARTARE 30

CRÈME FRAÎCHE, GUINDILLA PEPPER,
SESAME CRACKER, KAWAKAWA OIL

ROASTED BEETROOT 22

WHIPPED CASHEW, WITLOOF, SHERRY VINAIGRETTE

WILD CAUGHT AUSTRALIAN BANANA PRAWN 30

BELL PEPPER ROMESCO, BASIL, LEMON

GREEN LIPPED MUSSELS MARINARA 28

GARLIC, SHALLOTS, WHITE WINE, TOMATO, BASIL, CHILI

Deepak Bhattarai - Executive chef

FROM THE GRILL

CARNIVORE DELIGHT

SAVANNAH ANGUS BEEF - WHAKATĀNE, BAY OF PLENTY

TOMAHAWK (1KG) | 209

T- BONE (1KG) | 189

SERVED WITH CHOICE OF TWO SAUCES, TWO MUSTARDS & TWO SIDES

SAVANNAH ANGUS BEEF | WHAKATĀNE, BAY OF PLENTY

EYE FILLET (200G) 60

SCOTCH FILLET (300G) 66

SPECKLE PARK BEEF | WAIKATO, NZ

STRIPLOIN (250G) 60

LUMINA LAMB | SOUTH CANTERBURY, NZ

RACK (280G) 65

KING SALMON | MARLBOROUGH SOUNDS, NZ

GRILLED FILLET (200G) 62

SERVED WITH YOUR CHOICE OF SAUCE & HOME-INFUSED MUSTARDS

MAIN COURSE

FREE RANGE FRIED CHICKEN 38

TZATZIKI, OLIVE TAPENADE, MAORI POTATO

DENVER VENISON RAGU 44

HOMEMADE MALTAGLIATI PASTA,
KAWAKAWA SALSA VERDE, SHAVED PECORINO

HARMONY FREE-RANGE PORK BELLY 40

PUMPKIN & GINGER PUREE, PUMPKIN SEED
& PORK CRACKLING

PAN-SEARED MARKET FISH 48

SAUCE PUTTANESCA, CHERRY TOMATO,
MAORI POTATO, BASIL

ROASTED CAULIFLOWER STEAK 34

KŪMARA PURÉE, TOASTED HAZELNUT,
PICKLED RAISINS, KAWAKAWA OIL

SIDES

SHOESTRING FRIES 15 DUKKHA, GRATED PARMESAN

WATERCRESS & ROCKET SALAD 16 STRAWBERRY, CITRUS SEGMENTS, FETA CRUMBLE, AGED BALSAMIC

AGRIA POTATO PURÉE 15 CARAMELIZED ONION GRAVY, PARSLEY

GRILLED ASPARAGUS 18 SAUCE GRIBICHE, SOURDOUGH CROUTONS

FRIED 'TAEWA' MAORI POTATO 16 HUNG VOLCANIC CREAMERY YOGHURT, PIRI PIRI

ALLERGEN & DIETARY REQUIREMENTS

OUR MENU AND KITCHEN CONTAINS MULTIPLE ALLERGENS AND FOODS WHICH MAY CAUSE AN INTOLERANCE. OUR TEAM WILL MAKE EFFORTS TO ACCOMMODATE DIETARY REQUIREMENTS. HOWEVER DUE TO THE SHARED PRODUCTION AND SERVING ENVIRONMENT, WE CANNOT GUARANTEE THE COMPLETE OMISSION OF SUCH ALLERGENS OR FOODS WHICH MAY CAUSE AN INTOLERANCE. PLEASE INFORM OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

SAUCES & BUTTERS

RED WINE, CREAMY GREEN PEPPERCORN JUS , KAWAKAWA CHIMICHURRI ,
CAFÉ DE PARIS BUTTER, SAUVIGNON BEURRE BLANC

INFUSED MUSTARDS

BEER & THYME, MANUKA HONEY, CUMIN & PIRI PIRI, SPICY MISO