

— ESTD  2020 —  
Barrel & Co.  
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## TO START

Grilled Halloumi   Marinated Olives   Lemon (GF, VG)	12
Rewana Flat Bread   Sunchoke Hummus   Harissa (3 pcs)(V)	12
Ox Tongue Croquette   Tokyo Turnip   Microgreens Salad	14
Cauliflower   Sunchoke   Roasted Grapes   Ras El Hanout (GF, VG)	14
Salt Baked Beetroot   Baby Carrots   Bocconcini   Citrus (GF, V)	16
Let's TACO 'bout it   Sisig Seitan   Asian Slaw   Chipotle mayo (VG)	18
Sesame Chicken Wings   Pickled Daikon   Gojuchang Mayo (GF, DF)	18
Grilled Tiger Prawns   Tamarind Sauce (GF, DF)	23
Pullman Boil Up   Crispy Pork Belly   Watercress (DF)	26
<b>BIGGER SHARE</b>	
Aubergine caponata   Our Pappardelle Pasta   Goat's Curd (V)	32
Canter Valley Duck   Spiced Pumpkin   Israeli Couscous   Crispy Kale (GF, DF)	36
Ora King Salmon   Celeriac   Walnuts & Quinoa Salad (GF, DF)	36

## FROM THE GRILL

ONE ORDER OF MEAT GOES WITH A CHOICE OF A CONDIMENT

### Awhi Farm Angus (Ruapehu, Pasture Fed)

Sirloin 300g/48

Rib Eye 250g/55

### Savannah Angus (Te Anau, Pasture Fed)

Eye Fillet 200g/48

T- Bone 750g/62

### Lamb (Taupo Pasture Fed)

Rump 300g/48

Rack 500g/62

## CONDIMENTS

Nduja Butter (GF)	4.20	Smoked Butter (GF, V)
Chermoula (VG)		Sauce Diane (GF)
Red Wine Jus (DF)		

## SIDES

14

Shoe String Fries | Smoked Aioli (GF, VG)

Beer Battered Onion Rings | Chipotle Mayo (VG)

Grilled Cos | Sour Cream | Parsley (GF, V)

Grilled Greens | Lemon Salt (GF, VG)

Baby Potatoes | Kale | Harissa (GF, VG)

## DESSERT

Pullman Chocolate Chip Cookie or Oma's Stroopwafel | Vanilla ice cream 12

Tirami - Choux | Valrhona Chocolate Coffee Creme | Gooey Chocolate (V) 14

Coconut Mousse | Scorched Pineapple | Puffed Wild Rice | Black Sesame (GF, VG) 16

Baked 120g Brie | Warm Honey Glazed Apples | House Lavosh (V) 24

Single Cheese | Quince | House Lavosh | Fruits 18

Selection of Three Cheeses 35

