

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

Grilled Halloumi   Marinated Olives   Lemon (GF)	12
Rewana Flat Bread   Sunchoke Hummus   Harissa (3 pcs)(VG)	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	26
<b>BIGGER SHARE</b>	
Aubergine caponata   Our Pappardelle Pasta   Goat's Curd (V)	32
Canter Valley Duck   Spiced Pumpkin   Israeli Couscous   Crispy Kale (DF)	36
Ora King Salmon   Celeriac   Walnuts & Quinoa Salad (GF)	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, V)
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

