

FOOD

For the love of finely crafted things...

In 2016 over a few beers, David Stanway and Stewart Gebbie discussed their passion for high quality, finely crafted food and drink.

Stewart, co-founder of Wellington's Te Aro Brewing Co. and David, founder and host of the Hop House, discussed their dream of a bar that showcased the very best hand crafted beer, wine and spirits from NZ and around the world.

The philosophy was simple...

Source the finest products from crafts people who share the same passion for quality and flavour, then serve them in an environment that is stimulating, welcoming and friendly.

For David and Stewart, The Barrel Room is not just a destination but a story of "discoveries and experiences" as they continue to bring their customers variety, choice and flavour from around New Zealand and the world.

Their goal is to continually evolve, searching out the new while challenging the old in their quest for finely crafted things.

Cheers David & Christine, Stewart & Carolyn

Tastings & Functions

BARREL ROOM TASTINGS

Join us for a unique guided 1 hour product tasting from our amazing range of hand crafted beer, wine or spirits showcasing the great producers from NZ and around the World.

Learn about the history, production methods, regions and styles while sampling a range of delicious beverages accompanied with some tasty nibbles.

Great fun for groups, tourists, corporates, functions and those just looking for fun with a difference.

Priced from \$30 pp
Minimum of four people required.

LET US HOST YOUR FUNCTION

We love hosting functions so let us know how we can help you.

We champion the creative, and that includes events, whether it be live music, comedy, or special tastings, so keep your eye on our website and Facebook for what's coming up.

We appreciate your feed back as we constantly strive to make The Barrel Room even better. Feel free to make suggestions via Facebook, Trip Advisor, or the Feedback Forms provided, and we might just give you something special for your time.

Even better, become a member of The Barrel Club and get exclusive benefits.

CONTACT THE BAR STAFF FOR MORE DETAILS

email info@barrelroom.co.nz

THE BARREL ROOM
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From The Kitchen



FINELY CRAFTED BEER WINE WHISKY

PLEASE ORDER AT THE BAR

Build your own platter | 5 per selection

Crackers
Selection of Sea Salt, Hazelnut and more

Focaccia Bread
With Rock Salt and Rosemary

Pizza Bread
Plain or Garlic

Gluten Free Bread
Served warm

Olives
Black Kalamata, Green Manzanilla or Mixed

Cracked Pepper Pâté

Cheese
Choose from Brie, Kikorangi Blue, Aged Cheddar

Charcuterie Selection
Leg Ham, Pepperoni and Prosciutto

Dips
A selection of Two

Pickled Vegetables

Spiced Nuts

Barrel Room Platter 45
Crumbed Fish, Calamari, Cured Meats, Smoked Salmon, Pickled Vegetables, Cheeses, Dips and a selection of Breads and Crackers (serves up to four people)

Small Plates | 12 per selection

Dukkah
Olive Oil and Balsamic Vinegar with oven fresh Focaccia Bread

Bruschetta
Tomato, Garlic, Fresh Basil and Balsamic on Toasted Sour Dough

Salt & Pepper Calamari
With Dipping Sauces

Panko Crumbed Fish Goujons
With Lemon Wedge and Tartare Sauce

Please see our blackboard for daily specials...

Meals

Beverage matches as shown

Beef Burger | 18 | Served With Fries
Beef Pattie, Bacon, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears, Aioli and your choice of Cheese / Aged Cheddar, Blue or Brie | *Pair with Porter/Shiraz*

Chicken Burger | 18 | Served With Fries
Succulent Chicken Breast, Bacon, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears, Aioli and your choice of Cheese / Aged Cheddar, Blue or Brie | *Pair with Pale Ale/Chardonnay*

Fish Burger | 18 | Served With Fries
Panko Crumbed Fish, Tartare Sauce, Lettuce, Tomato, Red Onion, Pickle Spears and your choice of Cheese / Aged Cheddar, Blue or Brie | *Pair with Pilsner/Sauvignon Blanc*

Veggie Burger (V) | 18 | Served With Fries
Home-made Veggie Pattie, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears, Aioli and your choice of Cheese / Aged Cheddar, Blue or Brie | *Pair with Wheat Beer/Pinot Gris*

Gourmet Steak Sandwich | 18 | Served With Fries
Seared then thinly sliced Sirloin, Caramelised Onion, Lettuce, Tomato, Aioli on toasted Focaccia | *Pair with Stout/Merlot*

Nachos (V) | 14
Corn Chips, Refried Chilli Beans and Cheese topped with Sour Cream and Jalapenos. Add Chicken | 3 or Guacamole | 2
Pair with IPA/Shiraz

Wedges | 12
Served with Grilled Cheese and Bacon, topped with Sweet Chilli Sauce and Sour Cream

Greek Salad | 8.5
Cucumber, Olives, Cherry Tomato, Red Onion, Feta, Salad Greens and Dressing | *Pair with Wheat Beer/Sauvignon Blanc*

Garden Salad | 6
Carrot, Tomato, Cucumber, Red Onion, Salad Greens and Dressing

Fries | 7.5
Served with Ketchup and Aioli

Extras
Grilled Chicken 3 | Guacamole 2 | Mushrooms 2
Jalapenos 1

"Please let us know if you have any specific dietary requirements. While most of our dishes can be prepared gluten reduced, we do not operate a gluten free kitchen and cannot guarantee any of our meals will be 100% gluten free."

Pizzas | 24cm - 12 | 30cm - 16

All pizzas are traditional hand-made, thin base pizzas, topped with mozzarella and pizza sauce.

Beverage matches as shown

Spring
A simple pizza with Cherry Tomatoes, Prosciutto and Parmesan, topped with Extra Virgin Olive Oil and Fresh Basil
Pair with Pilsner/Sauvignon Blanc

Harrington
Chicken Breast, Brie and Plum Sauce |
Pair with Porter/Chardonnay

Durham – Pepperoni, Kalamata Olives and Parmesan, Topped with Chilli Flakes, Extra Virgin Olive Oil and Fresh Basil | *Pair with IPA/Shiraz*

Elizabeth
Leg Ham, Pineapple and Roasted Red Capsicum
Pair with Pale Ale/Pinot Gris

Willow (Veg)
Roasted Kumara, Caramelised Onion, Kalamata Olives, Rosemary and Parmesan | *Pair with Cider/Rose*

Wharf
Garlic Prawns, Cherry Tomatoes, Red Onion, topped with Extra Virgin Olive Oil and Thyme
Pair with Pilsner/Sauvignon Blanc

Strand
Smoked Salmon, Capers, Red Onion, Cream Cheese and Rocket | *Pair with Wheat Beer/Rose*

Devonport
Salami, Bacon, Mushroom, Baby Spinch and Blue Cheese
Pair with Stout/Pinot Noir

Daily Special
Check out our Blackboard for Today's Creation

Extras | 2
Prosciutto, Bacon, Leg Ham, Mushroom, Olives, Blue Cheese, Brie, Parmesan, Feta, Anchovies, Artichoke, Pineapple, Cherry Tomato

Gluten Free base add | 2