

SMALL PLATES & SHARING

SPICY PIZZA BREAD v 14.00

Hand made pizza bread cooked crispy with garlic infused olive oil, Kaitaia fire chili and honey sauce. Topped with hung yoghurt and seasoned with our own dukkah mix

Gluten free option available add \$1

HEMP FARM GREEK SALAD GF 16.00

Hemp oil & seeds, mesclun leaves, cherry tomatoes, cucumber, Kalamata olives, red onion & feta, with chef's dressing

Add Chicken \$3

TEQUILA PRAWN OR PULLED PORK TACOS 9.00 16.00

One or two tacos filled with your choice of either tequila prawns or pulled pork, Mexican slaw, honey, peanuts, radish, capsicum salsa & chipotle aioli

BARREL ROOM CALAMARI 18.00

Our own hand prepared, deep fried calamari with Hoisin sauce, peanuts, coriander, lime and wasabi mayo

WHOLE BAKED BRIE 17.00

A whole baked wheel of brie, topped with macadamias & cranberry chutney, served with crackers & bread

Gluten free option available add \$1

BRUSCHETTA 19.00

Sourdough bread spread with ricotta and topped with rough cut tomato & jalapeno salsa, finished with parsley oil

Gluten free option available add \$1

SPICED CAULIFLOWER SALAD GF 19.00

Oven roasted spiced cauliflower served on a bed of quinoa, cranberry and parsley, with lemon & cumin yoghurt

Serves two

CAPRESE SALAD GF 20.00

Cherry tomatoes, fresh basil & bocconcini mozzarella, pistachio, finished with house made truffle oil

CHARCUTERIE BOARD - TO SHARE 28.00

Artisan cured meats with a selection of NZ cheese, crackers, breads, chef's choice dips & pickles

Serves two. Gluten free option available add \$1

CHEESE BOARD 22.00

A selection of NZ cheeses, crackers, seasonal fruit & cranberry chutney.

Serves two. Gluten free option available add \$1

BLACKFOREST GERMAN SAUSAGE - TO SHARE 32.00

BlackForest German sausage with braised cabbage, French mustard, Barrel Room sauce & garlic sourdough bread

Serves two

MAINS

THAI BEEF SALAD 19.00

Grilled strips of NZ scotch fillet, mesclun salad leaves, Asian slaw, fried shallots, crispy noodles, peanuts, Nuoc Mam dressing and fresh coriander

Gluten free & Vegetarian options available

FRIED CHICKEN, BACON & BRIE BURGER WITH FRIES 20.00

A bakery fresh brioche bun packed with succulent fried chicken, shoulder bacon, melted brie, iceberg lettuce, sliced tomato, red onion and pickles,

Barrel Room sauce and chef's special aioli

Gluten free option available add \$1

THE ORIGINAL BEEF & BLUE BURGER WITH FRIES 20.00

A bakery fresh brioche bun packed with a 150g tasty beef & brisket patty, melted Kapiti Kikorangi blue cheese, shoulder bacon, iceberg lettuce, sliced tomato, red onion, pickles, Barrel Room sauce and chef's special aioli

Gluten free option available add \$1

BEER BATTERED FISH BURGER 20.00

A bakery fresh brioche bun with fresh beer battered fish, aged cheddar, iceberg lettuce, sliced tomato, red onion & chipotle aioli

SCOTCH FILLET GF 26.00

200g of succulent NZ scotch fillet cooked to your liking. Served with fries, a side salad, chef's special aioli & pinot noir jus

MARKET FISH 22.00

Market fish, beer battered and served with a garden salad, fries & chipotle tartare



FINELY CRAFTED BEER WINE WHISKY

MENU

SIDES & SNACKS

FRIES GF v 8.00

A generous helping of classic fries made from NZ grown potatoes, seasoned with Barrel Room salt and served with our chef's special aioli or Barrel Room sauce

FRESH GARDEN SALAD GF v 7.00

A fresh chef's choice salad finished with French vinaigrette drizzle

LOADED WEDGES 14.00

Seasoned potato wedges, loaded with melted NZ aged cheddar, diced bacon and crumbled chorizo, and served with sweet chilli sauce and sour cream

BOWL OF OLIVES GF 9.00

Bright green Castelvetroano Sicilian olives with a meaty, buttery flesh and mild flavour

BOWL OF ROASTED SALTED PEANUTS GF 5.00

Please let our staff know if you have any dietary requirements or allergies.

PIZZAS

ALL OF OUR PIZZAS ARE TRADITIONAL HAND MADE, THIN BASE PIZZAS. MADE FRESH BY OUR CHEF.

THE HARRINGTON - CHICKEN & CHORIZO 18.00

Barrel Room pizza sauce, mozzarella, chicken, crumbled chorizo, capsicum salsa and chilli flakes. Finished with extra virgin olive oil and chef's special aioli
Gluten free base add \$1

THE WILLOW VEGE v 18.00

Barrel Room pizza sauce, mozzarella, grilled courgette, capsicum, pickled red onion, feta cheese and fresh rocket. Finished with extra virgin olive oil
Gluten free base add \$1

THE SPRING - PROSCIUTTO & TOMATO 18.00

Barrel Room pizza sauce, mozzarella, cherry tomatoes and prosciutto. Finished with extra virgin olive oil and fresh basil
Gluten free base add \$1

THE DURHAM - PEPPERONI, OLIVES & CHILLI 18.00

Barrel Room pizza sauce, mozzarella, pepperoni, Kalamata olives and parmesan. Sprinkled with chilli flakes and finished with extra virgin olive oil and fresh basil
Gluten free base add \$1

THE HAMILTON - CHEESE LOVERS v 18.00

Barrel Room pizza sauce, mozzarella, brie, parmesan & Kapiti Kikorangi blue cheese. Finished with extra virgin olive oil
Gluten free base add \$1
Bacon add \$3

THE WHARF - SEAFOOD 18.00

Barrel Room pizza sauce, mozzarella, prawns, fish, courgette, ricotta, chilli, fresh rocket and lemon wedges
Gluten free base add \$1

THE DEVONPORT 18.00

Barrel Room pizza sauce, mozzarella, salami, mushroom, Kapiti Kikorangi blue cheese & spinach
Gluten free base add \$1

DESSERT

SALTED CARAMEL CHOCOLATE BROWNIE GF 18.00

A deliciously decadent warm salted caramel chocolate brownie served with whipped coffee whisky & plum creme fraiche ice cream

AFFOGATO GF 8.00 14.00

Vanilla Bean ice cream drowned with a hot espresso shot and the option of adding a shot of your favourite liqueur

DUCK ISLAND ICECREAM 7.00

Served in a waffle cone. Ask our staff for flavours.
Gluten free option available

CHEESE BOARD 22.00

A selection of NZ cheeses, crackers, seasonal fruit & cranberry chutney. Serves two. Gluten free option available add \$1

TO FINISH

A SELECTION OF TEA & COFFEE

DIGESTIFS & COCKTAILS

Ask our staff for recommendations

IRISH COFFEE



FINELY CRAFTED BEER WINE WHISKY

MENU

HAPPY HOUR

FRIDAY

4:00 PM - 7:00 PM

Please let our staff know if you have any dietary requirements or allergies.