



SMALL PLATES & SHARING

SALTED PEANUTS GF 5.00

FRIES GF 9.00

Served with our Barrel Room sauce

MIXED OLIVES GF 10.00

Greek Kalamata, Black & Green olives marinated with peppers and herbs, and preserved in a lemon infused oil

CHEESY GARLIC PIZZA BREAD 10.00

Gluten free option available add \$2

CRAFT BEER & CHEDDAR POPPERS 12.00

Crumbed beer & cheddar poppers filled with gravy

ARANCINI GF 12.00

Three large arancini, truffle oil, spicy tomato sauce, basil oil and parmesan on a bed of ricotta

SPICY PIZZA BREAD 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 \$2

TEQUILA PRAWN OR SPICED LAMB TACOS 9.00 16.00

One or two tacos filled with your choice of either tequila prawns or spiced lamb with Mexican slaw, honey, chopped peanuts, capsicum salsa & chipotle aioli

PEAR & WALNUT SALAD GF 16.00

Fresh pear, roasted walnuts and blue cheese on a bed of mesclun, dressed with sherry vinaigrette

BARREL ROOM CALAMARI 18.00

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

LOADED WEDGES 18.00

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

CHARCUTERIE BOARD 30.00

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

Gluten free option available

MAINS

GREEK SALAD GF 20.00

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

Add chicken \$3 (Please note: chicken not gluten free)

THAI BEEF SALAD 22.00

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

Gluten free option available

SPICED LAMB ROTI 23.00

Spiced lamb shoulder, aloo chaat potato salad, cumin yoghurt, coriander Kasundi, served on a traditional roti bread

SCOTCH FILLET GF 32.00

200g of succulent NZ scotch fillet cooked to your liking. Served with fries, a side salad and your choice of sauce - Peppercorn - Blue Cheese - Garlic Butter

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BURGERS

CLASSIC CHEESE BURGER 20.00

A brioche bun packed with a 150g tasty beef & brisket patty, melted aged cheddar cheese, lettuce, tomato, red onion, pickles, ketchup and aioli. Served with fries

Gluten free option available add \$2

CHICKEN, BACON & BRIE BURGER 22.00

A brioche bun packed with succulent fried chicken, shoulder bacon, melted brie, iceberg lettuce, sliced tomato, red onion, pickles, ketchup, and aioli. Served with fries

Gluten free option available add \$2

BEEF & BLUE BURGER 22.00

A brioche bun packed with a 150g tasty beef & brisket patty, melted blue cheese, shoulder bacon, iceberg lettuce, sliced tomato, red onion, pickles, ketchup and aioli. Served with fries

Gluten free option available add \$2

PIZZAS

All of our pizzas are traditional handmade, thin base pizzas, made fresh in our kitchen

THE SPRING - TOMATO & BASIL 18.00

Pizza sauce, mozzarella and cherry tomatoes. Finished with extra virgin olive oil and fresh basil

THE ELIZABETH - LAMB & HARISSA 22.00

Pizza sauce, mozzarella, slow cooked lamb, spicy harissa, crumbled chorizo and caramelised onion. Finished with extra virgin olive oil and garlic yoghurt

THE HARRINGTON - CHICKEN & CHORIZO 22.00

Pizza sauce, mozzarella, chicken, crumbled chorizo, capsicum salsa and chilli flakes. Finished with extra virgin olive oil and chef's special aioli

THE WILLOW - VEGETARIAN 20.00

Pizza sauce, mozzarella, grilled courgette, capsicum, pickled red onion, feta cheese and fresh mesclun. Finished with extra virgin olive oil

THE DURHAM - PEPPERONI, OLIVES & CHILLI 22.00

Pizza sauce, mozzarella, pepperoni, Kalamata olives and parmesan. Sprinkled with chilli flakes and finished with extra virgin olive oil and fresh basil

THE HAMILTON - CHEESE LOVERS 20.00

Pizza sauce, mozzarella, brie, parmesan & blue cheese. Finished with extra virgin olive oil

THE DEVONPORT - SALAMI, BLUE CHEESE & MUSHROOM 22.00

Pizza sauce, mozzarella, salami, mushroom, blue cheese and spinach

EXTRAS

Gluten Free Base \$2

Prosciutto \$3 / Mushrooms \$2 / Bacon Bits \$3 / Anchovies \$2 / Pepperoni \$3 / Salami \$3 /

Crumbled Chorizo \$3 / Blue Cheese \$3 / Olives \$2

DESSERT

SALTED CARAMEL CHOCOLATE BROWNIE ^{GF} 15.00

A deliciously decadent warm salted caramel chocolate brownie served with Vanilla Bean Ice cream and coffee whisky mousse

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

CHEESE BOARD 22.00

A selection of NZ cheeses, crackers, seasonal fruit and cranberry chutney

Gluten free option available

TO FINISH

A SELECTION OF TEA & COFFEE

DIGESTIFS & COCKTAILS

Ask our staff for recommendations

IRISH COFFEE

CHECK OUT OUR BLACKBOARD OR ASK ABOUT OUR SPECIALS

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