



BLACK BARN

VINEYARDS

RD12 BLACK BARN ROAD HAVELOCK NORTH HAWKE'S BAY NEW ZEALAND
P 06 877 7985 F 06 877 7816 E BLACKBARN@BLACKBARN.COM WWW.BLACKBARN.COM

FULL WEDDING MENU SELECTION

2009 ~ 2010 SEASON

We will work with you to assist in finalising your choices but would encourage you to make selections from this main menu.

CANAPE SELECTION

Miniature paua fritters with lime salsa
Baby squid tubes filled with black olive tapenade
Cherry tomatoes stuffed with brandade
Grilled haloumi topped with roasted red pepper and fresh basil leaves
Anchovy and olive palmiers
Mediterranean miniature vegetable skewers
Chilled crayfish, pea and mint spoons
Salmon and avocado sushi
Porcini and goats cheese arancini with panko crumbs
Prawn lollipops with mango and coriander coulis
Pork and ginger dim sims
Thai fish cakes with seaweed salad
Fresh fish tempura goujons

ENTREES

Seared Nelson Scallops
crispy semolina gnocchi, zucchini ribbons and saffron sauce

Provençal Summer Terrine
layered with eggplant, courgette, peppers, marinated buffalo mozzarella, tomato and basil coulis

Antipasto of Summer Vegetables
with bocconcini

Vanilla Cured Salmon
pickled cucumber
frisee salad

Thinly Sliced Prosciutto
with summer melons

Chilli Spiced Calamari
avocado and roquette mille feuille
citrus drizzle

Crab Ravioli
delicate crayfish bisque
micro salad

Asparagus Flan
roasted hazelnuts and minted hollandaise



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Confit of Duck

*pineapple sherry vinegar dressing
tossed wild greens*

A Trio of Wild Game

*rabbit rilette, tea smoked venison,
wild mushroom broth*

Sesame Crusted Tuna

*ponzu sauce, cucumber, seaweed and picked ginger salad
(subject to availability)*

Panfried Market Fresh Fish

*king prawn, pumpkin and amaretti tortellini
citrus butter sauce*

MAIN COURSES

Angus Pure Fillet of Beef

*young summer vegetables,
potato fondant
foie gras butter*

Twice Cooked Pork Belly

stonefruit salsa, rosemary and ginger glaze, kumara mash

Macadamia Lemon Kelp Crusted Market Fish

*large tiger prawn, chorizo new potato crush
cherry tomato, olive and caper vinaigrette*

Bistro Seafood Collection

*prawns, little neck clams, baby mussels, market
fish with a light saffron broth*

Za'a tar Crusted Hawkes Bay Natural Lamb Rack

pea puree, potato roesti, slow roasted vine tomato

Whole Roasted Poussin

streaky bacon, saffron risotto verjus and lemon juice

Roasted Veal Cutlet

roasted beets, morels and marsala sauce

Spinach and Wild Mushroom Pie

*roasted garlic cream
apple and balsamic syrup*

All mains are served with accompanying vegetables.



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DESSERTS

Panna Cotta

*red fruits and rose petals
fairy floss*

Tahitian Vanilla Bean Crème Brulee

seasonal berries splashed with kirsch

Belgian Chocolate Kahlua Mousse

*fresh raspberry coulis
coconut and almond tuille*

Iced Summer Grandmarnier Parfait

white chocolate and pistachio biscotti

Individual Lime and Pear Cheesecake

*brandy snap basket
apple syrup and pear pearls*

Chilled Cherry Soup

crème fraiche icecream

DESSERT PETIT FOURS

Fairy Cup Cakes

Chocolate Ganache Cups

Melting Moments

Miniature lemon curd tartlettes

Summer Berries

Nougat

ADDITIONAL MENU OPTION:

New Zealand Cheese Selection

35.00 per platter