



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

2012 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

Shot of Chilled Gazpacho garnished with avocado
Spinach and Quark Tortellini with red pepper coulis
Miniature Paua Fritters with lime and coriander mayonnaise
Chilled Crayfish pea and mint spoons
Thai Fish Cakes on seaweed salad
Pork and Ginger Wonton with orange hoisin dip
Prawn Lollipops with mango lime coulis
Oyster Mushroom and tarragon tartlettes
Tempura Local Fish Goujon with lemongrass mayonnaise
Crispy Pressed Orange Scented Duck with quince jelly
Sugar Cured Shortloin on crostini with fruit chutney
Indian Spiced Vegetable Samosa

ENTREES

Seared Nelson Scallops
on lemon polenta, sorrel mash, parsley oil
and salmon pearls

Black Barn Bresaola
lightly smoked, cured air dried beef thinly sliced
fresh tomato and herb salsa
buffalo mozzarella
micro greens

Chargrilled Chicken Pork and Pistachio Terrine
wrapped in pancetta, plum paste, black pepper biscotti

Waikanae Crab Ravioli
delicate crayfish bisque
micro leaves

Panfried Market Fish
tiger prawn, pumpkin and amaretti tortellini
citrus butter sauce

Proscuitto and Grissini
with summer melons
verjuice and mint dressing



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Akaroa Salmon Cake

*hot smoked salmon cake topped with vanilla cured salmon
salmon caviar and sauce vierge*

Grilled Goats Cheese

*wrapped in parma ham
on pear and roquette salad
with toasted hazlenuts*

Furikake Crusted Yellow Fin Tuna

ponzu sauce, daikon, seaweed and pickled ginger salad

Panfried Kalamata Gnocchi

*with tuscan red pepper piperade, barrel smoked mushrooms
parmesan wafer*

MAIN COURSES

Black Angus Pure Fillet

*horseradish mash, foie gras butter, watercress
cabernet jus*

Roasted Whole Eye Fillet

*wild mushroom risotto cake roquette
beetroot and walnut salsa*

Za'atar Crusted Hawkes Bay Natural Lamb Rack

pea puree, potato roesti, pancetta bean bundle, slow roasted tomato

Macadamia Lemon Kelp Crusted Market Fish

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

Mediterranean Fresh Fish of the Day

*aromatic summer cous cous, with outdoor tomato and basil salsa
fennel and lemon olive oil*

Slow and Fast Duck

*confit of orange scented duck leg, honey and soya marinated duck breast,
five spice young vegetable stir fry, cumin noodles*

Pan Fried Chicken Supreme

*lightly smoked
on pumpkin and pinenut risotto
with roasted capsicum and tomato sauce*

**Choose 2 main courses from this section
All mains are served with accompanying vegetables.**



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DESSERTS

Coconut Crème Brulee
*with pineapple malibu carpaccio
manuka honey and coconut tuille
redcurrants*

Callebaut Chocolate Kahlua Mousse
*fresh raspberries
pomegranate coulis*

Individual Summer Stonefruit Cheesecake
*brush of white chocolate
sweet apple syrup*

Classic Meyer Lemon Tart
lemon curd, lemon sorbet with lemongello shooter

Champagne and Vanilla Jelly
with seasonal berries

Callebaut Zebra Chocolate Tart
*with liquorice and blackcurrant icecream
raspberry powder*

Choose one dessert from this selection

DESSERT PETIT FOURS

*Chocolate Truffles
Mini lemon meringue pie
Macarons
Petit Cupcakes
Chocolate Profiteroles*

to be chosen instead of 1 dessert – presented as a platter

ADDITIONAL MENU OPTION:

*New Zealand Cheese Selection
40.00 per platter*

*Menu priced from \$90.00 for the 2012 season.
While we endeavour to present the above menu, changes may occur due to
availability of ingredients*