



BLACK BARN
BISTRO

Welcome

My menu is inspired by a desire for simplicity, freshness and most of all – flavour. Everything on it has been hand made by my team. As is often the case, it's the simplest of these dishes that have taken the most time, care and attention.

This menu will change even more frequently than the seasons and will always take advantage of what is being grown, picked, harvested and produced nearby.

Yes there will need to be some exceptions, but when at all possible everything will be provided by small passionate producers and growers in Hawke's Bay. I believe this is not just desirable – it's a duty. We can grow extraordinary things here but only if we support the people who are taking the risks and putting in the hard work.

We are supplementing this with our own gardens currently being established plus various plantings around the vineyard.

The other significant feature of this menu is the woodfired grill. This lets us to do everything from slow cook to gently smoke to rapidly sear. Many of the items on the menu will have had at least a brush with the grill.

If you can see the grill from your table, stretch your neck a little and look to its left and the wall of pickles, preserves and vinegars will give you indication of the flavours and textures driving the current menu.

Thank you for being with us today. A list of the local suppliers contributing in no small part to today's menu are below. If you're a local grower or producer or just know where to find something beautiful and interesting for our menu, we'd love to hear from you.

REGNAR CHRISTENSEN
EXECUTIVE CHEF

SUPPLIERS TO THE CURRENT MENU

BETTER FISHING / BOSTOCK BROTHERS ORGANIC CHICKEN / CRAGGY RANGE SHEEP DAIRY / GOOD VIBES FUNGI
GOURMEATS / HILLCROFT MUSHROOMS / HOHEPA / MARAETOTARA NELLYS / MATANGI / ORIGIN EARTH
POMONA GARDENS / TREE HOUSE FOODS / THE ORGANIC BUTCHER / THE VINE CO

MENU

FOR THE TABLE

Sourdough + smoked cultured butter 16 V

Today's oysters + shucked to order + fermented plum mignonette 6 ea GF DF

BITES

Cos lettuce + ortiz anchovy + smoked egg yolk + chilli 18 ea DF

Duck liver + profiterole + pistachio craquelin 12 ea

Tempura fermented turnip + pickled heirloom turnips (3pc) 12 DF VG

Milk bun + crayfish + chilli jam + lime leaf 20 ea

ENTRÉE

Shiitake mushrooms + native spinach + fermented mushroom vinaigrette 26 DF GF V VGN

Raw fish + pickled buddha's hand + nasturtium + macadamia 28 DF GF

Wapiti tartare + wagyu fat potato + fried onion 28 GF

Pork tart + suet pastry + watercress + mustard 28

Pāua and blood pudding + green apple + fermented daikon + lovage 32

MAIN

Salt baked celeriac + vegetable beurre blanc + zucchini pickles 40 GF V

Today's fish + fish bone broth + pickled molluscs + oyster emulsion 46 GF

Braised beef brisket + fermented potato + brassicas + Aleppo pepper 48 GF

Wild red deer + jerusalem artichoke + shiitake + truffle oil + bone marrow 48 GF

Chou farci + confit chicken + savoy cabbage + preserved lemon + carrot 46 GF

FOR TWO

600g bone in ribeye + café de Paris butter + curry leaves 90 GF

Smoked merguez sausage + curried sauerkraut + mustard sauce 60 GF

ON THE SIDE

Burnt carrots + carrot sauce + pumpkin seed dukkha 12 GF V

Fried brussel spouts + ponzu 12 GF DF

'Mashed' potatoes + chicken gravy 12 GF

French fries + truffle oil + pecorino 12 GF V

Carina's Mesclun salad + palm sugar dressing 10 GF DF V VGN

PLEASE ALSO ASK FOR OUR PLANT-BASED MENU OR SHARED TABLE MENU FOR FOUR OR MORE.

PLEASE TELL US IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES. WE MAKE OUR OWN WHEAT-FREE

BREAD IF PREFERRED AND MUCH OF THE MENU CAN BE MADE GLUTEN FREE ON REQUEST.

DF = DAIRY FREE GF = GLUTEN FREE V = VEGETARIAN VGN = VEGAN