



BLACK BARN  
BISTRO

## About This Menu

As always, we strive to support local. Usually organic and often dropped fresh at our door direct from our growers and producers. The seasons and what grows best in them helps drive the menu. And our inhouse pickling, preserving and fermenting helps us extend those seasons where we can.

Aside from that, I really want you to treat this menu as yours.  
To mix, share, pick and choose as you wish.

While there is a general flow from snacks through to larger shared plates through to desserts, I have designed it so that most dishes can work with others and you can create a meal that is exactly what you feel like.

Something light, something vegetarian, something to snack on or something to share by filling the whole table – you can do it! The pricier proteins before the desserts are generally plated for two or more to enjoy.

Any questions, clarifications or helpful advice on what might suit you best – please just ask one of our team. And thanks for spending some time with us today. Appreciated.

REGNAR CHRISTENSEN  
EXECUTIVE CHEF

### LOCALS WE WORK WITH

BETTER FISHING / BOSTOCK BROTHERS ORGANIC CHICKEN / CRAGGY RANGE SHEEP DAIRY / GOOD EARTH ORGANICS  
GOURMEATS / TE MATA MUSHROOMS / HILLCROFT MUSHROOMS / MARAETOTARA NELLYS / HENDONS EGGS / THE VINE CO

# MENU

## SEPTEMBER

- Honey glazed milk bread + cultured mustard butter 16
- Oysters shucked to order + mandarin kōshō mignonette 6.5 EA GF DF
- Fried potato + lardo + wholegrain mustard + chive 16 GF DF
- Jamaican chicken wings + lime crema + mummified lime 20 GF
- Pāua buns + szechuan beurre blanc 27
- Shiitake mushrooms + fermented mushroom dashi + whipped tofu + shiitake oil 29 GF DF V VGN
- Raw trevally + yuzu verjuice + macadamia & miso cream 30 GF DF
- Venison tartare + fermented red pepper dressing + crispy potato 32 GF DF
- Salt baked celeriac + celeriac purée + fermented vegetable buerre blanc 46 DF V VGN
- Minced prawn + black pepper spaghetti + fermented shrimp butter 48
- Wood roasted snapper + crayfish & lemongrass sauce + herb salad 49 GF
- Beef eye fillet + red curry butter + grilled spring onion + ginger wine 52 GF
- Roast shoulder of lamb + almond cream + green chilli & coriander chimichurri 105 GF DF

## ADD

- Orange, witloof & fennel salad 16 GF DF V VGN
- Burnt carrots + carrot sauce + pumpkin seed dukkah 16 GF V
- Fried brussels sprouts + ponzu 16 GF DF
- Shoestring fries + truffle oil + parmesan 16 GF V
- Caramelised crêpe + burnt orange caramel + vanilla ice cream 20 V
- Dark chocolate basque cheesecake + yuzu olive oil + smoked sea salt 20 V

BOOK A TABLE

PLEASE TELL US IF YOU HAVE DIETARY RESTRICTIONS OR FOOD ALLERGIES

WHILST WE TAKE REASONABLE CARE WITH THE PREPARATION OF MEALS IN OUR KITCHEN,  
WE ARE UNABLE TO GIVE ANY COMPLETE ASSURANCES ABOUT THE PRESENCE OF, OR LACK OF,  
ANY INGREDIENT IN ANY DISH PREPARED AT BLACK BARN BISTRO.

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



**BLACK BARN**  
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## SHARE MENU

**\$95** PP

**Sourdough focaccia + smoked cultured butter + honey**  
**Selection of cured meats**

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**Raw trevally + yuzu verjuice + macadamia & miso cream**  
**Venison tartare + fermented red pepper dressing + crispy potato**

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**Roast shoulder of lamb + almond cream + green chilli & coriander chimichuri**  
**Orange, witloof & fennel salad**  
**Burnt carrots + carrot sauce + pumpkin seed dukkha**  
**Shoestring Fries + truffle oil + aioli**

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**Lemon posset + burnt meringue + lemon & vanilla marmalade**



**BLACK BARN**  
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**SET MENU**

**\$120<sup>PP</sup>**

**Sourdough focaccia + smoked cultured butter + honey**

**Selection of cured meats**

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**Raw trevally + yuzu verjuice + macadamia & miso cream**

**OR**

**Venison tartare + fermented red pepper dressing + crispy potato**

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**Wood roasted snapper + crayfish & lemongrass sauce + herb salad**

**OR**

**Beef eye fillet + red curry butter + grilled spring onion + ginger wine**

**SIDES**

**Orange, witloof & fennel salad**

**Burnt carrots + carrot sauce + pumpkin seed dukkha**

**Shoesstring fries + truffle oil + pecorino**

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**Lemon posset + burnt meringue + lemon & vanilla marmalade**



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**KIDS MENU**

**\$29.50 PK**

**STARTER**

Baked mini garlic loaf

**MAIN**

(CHOOSE ONE)

Battered fish + chips + salad

Handmade spaghetti + bolognese + parmesan

Buttered spaghetti + parmesan

**DESSERT**

Vanilla ice cream + chocolate sauce + honeycomb

THIS MENU IS DESIGNED FOR CHILDREN AGED 12 AND UNDER