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

NOVEMBER

Honey glazed milk bread + Japanese curry butter 16

Oysters shucked to order + mandarin kōshō mignonette 6.5 EA GF DF

Fried halloumi + chilli jam + coriander sauce 16 GF V

Jamaican chicken wings + lime crema + mummified lime 20 GF

Pāua buns + Szechuan beurre blanc + XO sauce 27

Whey poached white asparagus + cheese curds + elder flower + tarragon 29 GF V

Raw kahawai + wood roasted tomatillo + white soy + yuzu 30 DF

Wild venison tartare + nam jim + fried enoki mushroom 32 GF DF

Shiitake, black garlic & kombu fricassee + white polenta + gruyere + shiitake oil 46 GF V

Minced prawn + black pepper spaghetti + fermented shrimp butter 48

Wood roasted moki + crab & lemongrass sauce + herb salad 49 GF

Beef intercostals + wagyu fat & tamarind sauce + baby hasselbacks + lemon pickle 49 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

Shoestring fries + truffle oil + parmesan 16 GF V

Caramelised crêpe + burnt orange caramel + vanilla ice cream 20 V

Lemon posset + strawberries + burnt meringue 20 GF 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

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SHARE MENU

$95 PP

Honey glazed milk bread + Japanese curry butter
Selection of cured meats

Raw kahawai + wood roasted tomatillo + white soy + yuzu
Whey poached white asparagus + cheese curds + elderflower + tarragon

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

Lemon posset + strawberries + burnt meringue

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SET MENU

$120 PP

Honey glazed milk bread + Japanese curry butter

Selection of cured meats

Raw kahawai + wood roasted tomatillo + white soy + yuzu

OR

Whey poached white asparagus + cheese curds + elderflower + tarragon

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Wood roasted moki + crab & lemongrass sauce + herb salad

OR

Beef intercostals + wagyu fat & tamarind sauce + baby hasselbacks

SIDES

Orange, witloof & fennel salad
Burnt carrots + carrot sauce + pumpkin seed dukkha
Shoestring fries + truffle oil + pecorino

Lemon posset + strawberries + burnt meringe

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KIDS MENU

$29.50 PK

STARTER

Baked **mini garlic loaf**

MAIN

(CHOOSE ONE)

Battered fish + chips + salad

Handmade **spaghetti** + **bolognaise** + parmesan

Buttered **spaghetti** + **parmesan**

DESSERT

Vanilla ice cream + chocolate sauce + honeycomb

THIS MENU IS DESIGNED FOR CHILDREN AGED 12 AND UNDER