



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 / HOHEPA / MARAETOTARA NELLYS / HENDONS EGGS

FEEL GOOD MEAT / TREE HOUSE FOODS / THE ORGANIC BUTCHER / THE VINE CO

# MENU

## FEBRUARY

- Bone marrow focaccia + smoked cultured butter + honey** 16
- Oysters shucked to order + mandarin kōshō mignonette** 6 EA GF DF
- Chicken liver pâté + dashi jelly + pickled plum + toasted sourdough** 26
- Heirloom tomatoes + crème fraîche + horseradish + kombu** 27 GF V
- Venison tartare + potato + espelette papper** 28 GF DF
- Raw fish + pickled unripe fig + kefir cream + walnut** 29 GF
- Preserved chicken + legumes + pine nuts + pickled garlic + nduja** 29 GF DF
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- Minced prawn + black pepper spaghetti + fermented shrimp butter** 38
- Grilled octopus + jersey benne potatoes + romesco + preserved lemon** 45 DF
- Miso & coffee marinated eggplant + oyster mushrooms + pickled enoki + mushroom dashi** 45 GF DF V VGN
- Citrus marinated chicken + baby cos + roasted yeast vinaigrette + lemon pickle** 48 GF DF
- Beef sirloin + pickled kohlrabi + pepper sauce + shiso** 48 GF
- Whole roasted flounder + coriander seed butter + orange + fennel** 49 GF
- 500g T-bone steak + red curry butter + grilled spring onion + ginger wine** 80 GF
- Roast shoulder of lamb + almond cream + green chilli & coriander chimichurri** 95 GF DF

### ADD

- Organic mesclun salad + palm sugar dressing** 16 GF DF V VGN
- Burnt carrots + carrot sauce + pumpkin seed dukkha** 16 GF V
- Potato galette + black garlic + kombu** 16 GF V
- Shoestring fries + truffle oil + parmesan** 16 GF V
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- Caramelised crêpe + burnt orange caramel + vanilla ice cream** 20 V
- Dark chocolate mousse + whipped sour cream + marsala + caramelised puff pastry + pistachio** 20 V
- Burnt pavlova + white chocolate & elderflower chantilly + raspberries + passion fruit** 20 GF V
- Local cheese + quince paste + rye crackers** 22 V

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