



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

APRIL

- Sourdough focaccia + smoked cultured butter + honey 16
- Oysters shucked to order + mandarin kōshō mignonette 6.5 EA GF DF
- Heirloom tomatoes + crème fraîche + horseradish + kombu 28 GF V
- Pork hock terrine + dashi jelly + pickled shiitake + toasted sourdough 30
- Venison tartare + fermented red pepper dressing + crispy potato 30 GF DF
- Raw fish + pickled unripe fig + kefir cream + walnut 30 GF
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- Miso & coffee marinated eggplant + oyster mushrooms + pickled enoki + fermented mushroom broth 45 GF DF V VGN
- Minced prawn + black pepper spaghetti + fermented shrimp butter 46
- Jamaican chicken + cos lettuce + garlic & lime vinaigrette + lime crema 48 GF
- Beef sirloin + red curry butter + grilled spring onion + ginger wine 49 GF
- Flounder roasted on the bone + smoked dashi butter + pickled turnip + shiso 49 GF
- Roast shoulder of lamb + almond cream + green chilli & coriander chimichurri 105 GF DF

ADD

- 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
- Ginger bread french toast + brown butter ice cream + ginger syrup + 20 V
- Burnt pavlova + white chocolate & elderflower chantilly + raspberries + passion fruit 20 GF V
- Local cheese + quince paste + rye crackers 22 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