



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

MENU

OCTOBER

- Fermented potato bread + kefir cream 15 V
- Oysters shucked to order + mandarin kōshō mignonette 6 EA GF DF
- Duck liver parfait + dubonnet + pink pepper 14 EA
- Raw fish tartlet + pickled daikon + cured salmon roe 20 EA GF
- Potato rösti + confit sardine + green sauce 16 EA GF DF
- Charred cucumber + pedro ximénez vinegar + whipped ricotta 26 GF V
- A sort of Caesar salad 26 ADD Ortiz anchovy 15 V
- Turnips cooked in dashi butter + lamb prosciutto + furikake 30 GF
- Marinated mussels + burnt green chilli + crispy kumara 28 GF DF
- Pink oyster mushroom + fermented shiitake broth + tofu 30 GF DF V VGN
- Scampi + saffron spaghetti + fermented chilli 38
- Potato dumplings + asparagus + fermented vegetable beurre blanc + pinenuts 42 V
- BBQ short rib + potato + onion + Aleppo pepper 45 GF
- Citrus marinated chicken + bitter leaves + roasted yeast vinaigrette + lemon pickle 45 GF DF
- Curry leaf butter poached fish + tamarind & kawakawa curry + crayfish oil 45 GF
- Roast shoulder of lamb + gremolata 95 GF DF
- Sirloin on the bone + Café de Paris butter + curry leaves 120 GF

ADD

- Organic Mesclun salad + palm sugar dressing 16 GF DF V VGN
- Red braised greens 16 GF DF V VGN
- Burnt carrots + carrot sauce + pumpkin seed dukkha 16 GF V
- Shoestring fries + truffle oil + pecorino 16 GF V
- Caramelised crêpe + burnt orange caramel + vanilla ice cream 20 V
- Chocolate soufflé + bitter chocolate sorbet 20 V
- Apple tarte tatin + white chocolate custard 26 V
- Mahoe Montbéliarde cheese tart 20 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