



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

## JUNE

Seeded sourdough + smoked cultured butter	16	V
Oysters shucked to order + mandarin kōshō mignonette	6	EA GF DF
Chicken liver parfait + buckwheat crumpet + dubonnet + pink pepper praline	14	EA
Wood roasted beetroot + goats cheese + pickled witloof + burnt honey + linseed	28	GF V
Venison blood pudding + duck fat fried egg + persimmon & passionfruit relish	29	GF
Braised Jerusalem artichokes + creme fraiche + nduja + curry leaves	29	GF
Raw fish + pickled tamarillo + walnut + kefir cream	30	GF
Scampi + black pepper spaghetti + fermented shrimp butter	38	
Miso & coffee marinated eggplant + oyster mushrooms + fermented mushroom dashi	42	GF DF V VGN
Steamed Fish + sorrel + fennel + crayfish bone sauce	45	GF
Pork chop + fermented daikon + wong bok cabbage + ginger wine	45	GF DF
Pepper crusted venison + braised brassicas + celeriac	48	GF
300g Beef sirloin + red curry butter + grilled spring onions	50	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
Fried brussels sprouts + ponzu + crispy shallot	16	GF DF
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
Smoked feijoa skin flan + verjuice poached feijoa + whipped cream	20	GF V
Caramelised crêpe + burnt orange caramel + vanilla ice cream	20	V
Dark chocolate mousse + whipped sour cream + marsala + honeycomb	20	GF V
Rum baba + wood roasted pineapple + white chocolate chantilly + candied almonds	20	V
Sheeps milk blue cheese tart + pickled grapes	18	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



**BLACK BARN**  
BISTRO

**SHARED MENU**

**\$95<sup>PP</sup>**

**Sourdough + smoked cultured butter**  
**Oysters shucked to order + mandarin kosho mignonette**

.....

**Duck liver profiterole + dubonnet + pink peper**  
**Fried potato gratin + salted egg yolk + chive**

.....

**Roast shoulder of lamb + almond cream + green chilli & coriander chimichuri**

**SIDES**

**Organic mesclun salad + palm sugar dressing**  
**Burnt carrots + carrot sauce + pumpkin seed dukkha**  
**Shoestring Fries + truffle oil + pecorino**

.....

**Lemon Posset + passion fruit sorbet + polenta shortbread**



**BLACK BARN**  
BISTRO

**SET MENU**

**\$120 PP**

**Sourdough + smoked cultured butter**  
**Oysters shucked to order + mandarin kosho mignorette**

.....

**Raw fish + pickled unripe fig + walnut + kefir cream**  
**OR**

**Wood roasted beetroot + goats cheese + pickled witloof + burnt honey + linseed**

.....

**Steamed Fish + sorrel + fennel + crayfish bone sauce**  
**OR**  
**Beef Sirloin + red curry butter + grilled spring onions**

**SIDES**

**Burnt carrots + carrot sauce + pumpkin seed dukkha**  
**Shoesstring fries + truffle oil + pecorino**  
**Organic Mesclun salad + palm sugar dressing**

.....

**Lemon posset + passion fruit sorbet + polenta shortbread**



**BLACK BARN**  
BISTRO

**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

BOOK A TABLE