



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
Raw fish + pickled tamarillo + walnut + kefir cream	30	GF
Prawn + black pepper spaghetti + fermented shrimp butter	38	
Miso & coffee marinated eggplant + oyster mushrooms + mushroom dashi + black truffle	45	GF DF V VGN
Steamed fish + sorrel + fennel + crayfish bone sauce	45	GF DF
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
Sheeps milk blue cheese tart + black truffle	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



BLACK BARN
BISTRO

SHARE MENU

\$95_{PP}

Sourdough + smoked cultured butter

Selection of cured meats

Marinated olives



Wood roasted beetroot + goat cheese + pickled witloof + linseed

Raw fish + pickled tamarillo + walnut + kefir cream



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

Organic mesclun salad + palm sugar dressing

Burnt carrots + carrot sauce + pumpkin seed dukkha

Shoestring Fries + truffle oil + aioli



Dark chocolate mousse + whipped sour cream + marsala + honeycomb



BLACK BARN
BISTRO

SET MENU

\$120 PP

Sourdough + smoked cultured butter

Selection of cured meats

Marinated olives

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Raw fish + pickled tamarillo + walnut + kefir cream

OR

Wood roasted beetroot + goats cheese + pickled witloof + linseed

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Steamed fish + mussel escabeche + crayfish oil + sorrel

OR

Beef sirloin + red curry butter + grilled spring onions

SIDES

Burnt carrots + carrot sauce + pumpkin seed dukkha

Organic mesclun salad + palm sugar dressing

Shoesstring fries + truffle oil + pecorino

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Dark chocolate mousse + whipped sour cream + marsala + honeycomb



BLACK BARN
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KIDS MENU

\$29.50 PK

STARTER

Baked mini garlic loaf

MAIN

(CHOOSE ONE)

Battered fish + chips + salad

Handmade spaghetti + bolognese + parmesan

Buttered spaghetti + parmesan

DESSERT

Vanilla ice cream + chocolate sauce + honeycomb

THIS MENU IS DESIGNED FOR CHILDREN AGED 12 AND UNDER