



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

AUGUST

- Bone marrow focaccia + smoked cultured butter + honey 16
- Oysters shucked to order + mandarin kōshō mignonette 6 EA GF DF
- Pickled & garlic scapes + garlic cream + gremolata 25 GF DF V VGN
- Chicken liver pâté + dashi jelly + persimmon + toasted sourdough 26
- Venison tartare + potato + espelette pepper 28 GF DF
- Preserved chicken & braised green raviolo + ortiz anchovy + burnt butter + pinenut 28
- Octopus skewer + pita bread + fermented pepper + yoghurt sauce 28
- Prawn + black pepper spaghetti + fermented shrimp butter 38
- Miso & coffee marinated eggplant + oyster mushrooms + mushroom dashi + black truffle 45 GF DF V VGN
- Roasted gurnard + white polenta + coriander seed + orange 45 GF
- Pork chop + fermented daikon + wong bok cabbage + ginger wine 45 GF DF
- 300g Beef sirloin + salsa verde + tallegio sauce + onion 49
- 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
- Yoghurt semifreddo + orange + cardamom + pistachio 18 GF V
- Caramelised crêpe + burnt orange caramel + vanilla ice cream 18 V
- Chocolate soufflé + chocolate anglaise + jerusalem artichoke ice cream 20 V
- Sheep milk blue 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



BLACK BARN
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SHARE MENU

\$95^{PP}

Bone marrow focaccia + smoked cultured butter + honey

Selection of cured meats

Marinated olives

Chicken liver pâté + dashi jelly + persimmon + toasted sourdough

Venison tartare + potato + espelette pepper

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
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SET MENU

\$120_{PP}

Bone marrow focaccia + smoked cultured butter + honey

Selection of cured meats

Marinated olives

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Chicken liver pâté + dashi jelly + persimmon + toasted sourdough

OR

Venison tartare + potato + espelette pepper

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Roasted gurnard + white polenta + coriander seed + orange

OR

300g beef sirloin + salsa verde + tallegio sauce + onion

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 + honey-



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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