



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

OCTOBER

- Bone marrow focaccia + smoked cultured butter + honey 16
- Oysters shucked to order + mandarin kōshō mignonette 6 EA GF DF
- Soured cucumber + sheep milk feta + dill 25 GF V
- Chicken liver pâté + dashi jelly + pear + toasted sourdough 26
- BBQ duck hearts + pita bread + yoghurt sauce 26
- Venison tartare + potato + espelette papper 28 GF DF
- Preserved chicken + pickled green beans + nduja 29 GF DF
- Prawn + black pepper spaghetti + fermented shrimp butter 38
- Miso & coffee marinated eggplant + oyster mushrooms + pickled enoki + mushroom dashi 45 GF DF V VGN
- Chicken leg + pork & date stuffing + israeli couscous + preserved fruit + almond 48 DF
- Beef sirloin + pickled daikon + pepper sauce 48
- Whole roasted flounder + coriander seed butter + orange + fennel 49 GF
- 500g T-bone steak + red curry butter + grilled spring onion 80 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
- Grilled asparagus + fermented vegetable beurre blanc 16 GF V
- 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
- Strawberry & Black Barn sparkling rosé terrine + créme fraîche 18 GF V
- Caramelised crêpe + burnt orange caramel + vanilla ice cream 18 V
- Chocolate soufflé + chocolate anglaise + jerusalem artichoke ice cream 18 V
- Burnt pavlova + passion fruit curd + blueberries 20 GF V
- Manchego + 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
BISTRO

SHARE MENU

\$95^{PP}

Bone marrow focaccia + smoked cultured butter + honey

Selection of cured meats

Marinated olives

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Soured cucumber + sheep milk feta + dill

Venison tartare + potato + espelette pepper

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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

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Dark chocolate mousse + whipped sour cream + marsala + honeycomb



BLACK BARN
BISTRO

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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Miso & coffee marinated eggplant + oyster mushrooms + pickled enoki

OR

Beef sirloin + pickled daikon + pepper sauce

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