



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

DECEMBER

- Bone marrow focaccia + smoked cultured butter + honey 16
- Oysters shucked to order + mandarin kōshō mignonette 6 EA GF DF
- Chicken liver pâté + dashi jelly + pear + toasted sourdough 26
- Heirloom tomatoes + crème fraîche + horseradish + kombu 27 GF V
- Venison tartare + potato + espelette papper 28 GF DF
- Raw fish + pickled unripe fig + kefir cream + walnut 29 GF
- Preserved chicken + legumes + pine nuts + pickled garlic + nduja 29 GF DF
- Minced prawn + black pepper spaghetti + fermented shrimp butter 38
- Grilled octopus + jersey benne potatoes + romesco + preserved lemon 45 DF
- Miso & coffee marinated eggplant + oyster mushrooms + pickled enoki + mushroom dashi 45 GF DF V VGN
- Citrus marinated chicken + baby cos + roasted yeast vinaigrette + lemon pickle 48 GF DF
- Beef sirloin + pickled kohlrabi + pepper sauce + shiso 48 GF
- Whole roasted flounder + coriander seed butter + orange + fennel 49 GF
- 500g T-bone steak + red curry butter + grilled spring onion + ginger wine 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
- Caramelised crêpe + burnt orange caramel + vanilla ice cream 20 V
- Dark chocolate mousse + whipped sour cream + marsala + caramelised puff pastry + pistachio 20 V
- Burnt pavlova + white chocolate & elderflower chantilly + raspberries + passion fruit 20 GF V
- Local 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
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

Heirloom tomatoes + crème fraîche + horseradish + kombu

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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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Lemon posset + strawberries + elderflower + almond crumb



BLACK BARN
BISTRO

SET MENU

\$120_{PP}

Bone marrow focaccia + smoked cultured butter + honey

Selection of cured meats

Marinated olives

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Soured cucumber + sheep milk feta + dill

OR

Heirloom tomatoes + crème fraîche + horseradish + kombu

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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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Lemon posset + strawberries + elderflower + almond crumb



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