



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

Sourdough focaccia + smoked cultured butter + honey 16

Oysters shucked to order + mandarin kōshō mignonette 6.5 EA GF DF

Tempura fermented daikon + plum & chilli vinegar 18 DF V VGN

Crayfish hash browns 30 (3PC) GF

Beetroot tarte tatin + chèvre + beetroot gastrique 29 V

Pork hock terrine + dashi jelly + pickled shiitake + toasted sourdough 30

Venison tartare + fermented red pepper dressing + crispy potato 30 GF DF

Miso & coffee marinated eggplant + oyster mushrooms + pickled enoki + fermented mushroom broth 45 GF DF V VGN

Minced prawn + black pepper spaghetti + fermented shrimp butter 46

Jamaican chicken + cos lettuce + garlic & lime vinaigrette + lime crema 48 GF

Wood roasted snapper + crayfish & lemongrass sauce + herb salad 49 GF

Lamb rump + turnips cooked in dashi butter + kale + ponzu & chicken sauce 49 GF

Beef eye fillet + smoked potato purée + onion rings + Café de Black Barn 52

Roast shoulder of lamb + almond cream + green chilli & coriander chimichurri 105 GF DF

### ADD

Mesclun salad + palm sugar dressing 16 GF DF V VGN

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

Blue cheese tart + pecorino crust + quince 18 V

Lemon posset + burnt meringue + lemon & vanilla marmalade 20 GF V

Dark chocolate mousse + miso ice cream + milk chocolate & miso caramel + chocolate & koji crumble 20 V

Caramelised crêpe + burnt orange caramel + vanilla ice cream 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**  
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## SHARE MENU

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

**Sourdough focaccia + smoked cultured butter + honey**  
**Selection of cured meats**

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**Soured cucumber + pickled grapes + sheep milk feta**  
**Venison tartare + fermented red pepper dressing + crispy potato**

.....

**Roast shoulder of lamb + almond cream + green chilli & coriander chimichuri**  
**Mesclun salad + palm sugar dressing**  
**Burnt carrots + carrot sauce + pumpkin seed dukkha**  
**Shoestring Fries + truffle oil + aioli**

.....

**Lemon posset + burnt meringue + lemon & vanilla marmalade**



**BLACK BARN**  
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**SET MENU**

**\$120<sup>PP</sup>**

**Sourdough focaccia + smoked cultured butter + honey**

**Selection of cured meats**

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**Soured cucumber + pickled grapes + sheep milk feta**

**OR**

**Venison tartare + fermented red pepper dressing + crispy potato**

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**Jamaican chicken + cos lettuce + garlic & lime vinaigrette + lime crema**

**OR**

**Beef sirloin + red curry butter + grilled spring onion + ginger wine**

**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 + burnt meringue + lemon & vanilla marmalade**



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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**