



## TO START

- SMOKED NUTS, WALNUTS, ALMONDS, PISTACHIOS \$9.00  
*TELEGRAPH HILL OLIVES, FENNEL, ORANGE, BAY* \$8.00  
WHOLEMEAL SOURDOUGH BREAD, WHIPPED BUTTER, SEA SALT \$12.00

## ENTRÉE

- NATURAL OYSTERS, LEMON WEDGE \$4.50 EACH  
*BLACK BARN - BRUT NV*
- RAW GAME FISH, NASHI PEAR, GRAPEFRUIT, SOUR CREAM, KARENGO GF \$22.00  
*BLACK BARN - PINOT GRIS 2017*
- BEETROOT, BUFFALO CURD, RASPBERRIES, BURNT HONEY GF,VEG \$20.00  
*LA COLLINA - VIOGNIER 2014*
- WOODBURN VENISON, BURNT ORANGE, BLUEBERRIES, GIN DF,GF \$22.00  
*HUIA - ORGANIC PINOT NOIR 2017*
- WAKANUI BEEF SKIRT, CORIANDER, CASHEW, CRIOLLA, PONZU GEL DF,GF \$22.00  
*VINA ZORZAL - TEMPRANILLO 2015*

## MAIN

- BEEF, AUBERGINE, MISO GLAZE, BROCCOLI, PARMESAN, BABY ONION GF \$36.00  
*BLACK BARN - MERLOT MALBEC CABERNET 2014*
- FISH OF THE DAY, LIMA BEANS, BABY COS, FENNEL, RED PEPPERS, LEMON GF \$36.00  
*BLACK BARN - CHARDONNAY 2016*
- PATANGATA STATION LAMB, BROAD BEANS, SENTRY HILL QUARK, OLIVES, TOMATO GF \$37.00  
*BLACK BARN - SYRAH 2014*
- FREEDOM FARM PORK, SMOKED CARROTS, WALNUTS, BLACK PUDDING, BARLEY DF \$34.00  
*BLACK BARN - R&D 'ORANGE WINE' 2016*
- CORN "DUMPLINGS", CHARRED ZUCCHINI, TOMATO CONSOMMÉ, PINE NUT, EGG YOLK, BASIL VEG \$33.00  
*BLACK BARN - ROSE 2017*

## SIDES

- SHOE-STRING FRIES, KEWPIE MAYO GF \$8.50
- MIXED LEAVES, PEAR, GOAT CHEESE, HONEY DRESSING GF \$9.00
- GREEN BEANS, BUFFALO YOGHURT, ALMONDS GF \$10.00

GF: GLUTEN FREE · VEG: VEGETARIAN · DF: DAIRY FREE

ONE ACCOUNT PER TABLE PLEASE UNLESS EVENLY DIVIDED. PLEASE ASK YOUR WAITER FOR KIDS OPTIONS.  
WE KINDLY ASK NO VARIATIONS TO THE MENU - THANK YOU



## CHEESE

*SENTRY HILL ORGANICS "NO NAME" SHEEP CHEESE  
SERVED WITH ARATAKI HONEY COMB AND CRACKERS*

*BLUE MONKEY RICH AND BUTTERY, INTENSELY PIQUANT BLUE FLAVOURS  
SERVED WITH BLACK BARN FIG & CHIA JAM AND CRACKERS*

*EPITOME SEMI-HARD COW'S CHEESE, NATURAL RIND, PRODUCED BY HAND  
SERVED WITH QUINCE JELLY AND CRACKERS*

*FARMHOUSE SHARP & NUTTY COMPLEX UNPASTEURISED CHEDDAR  
SERVED WITH FIG JELLY AND CRACKERS*

CHOOSE ONE \$19.00  
CHOOSE TWO \$27.00  
CHOOSE THREE \$37.00

## DESSERT

FIG LEAF CRÈME CARAMEL, HONEY CRÈME FRAÎCHE, HAWKE'S BAY FIGS \$16.00  
*GRAHAM'S 10YR - TAWNY*

CHOCOLATE PAVÈ, SOUR CHERRIES, GINGER, CARAMELISED PUFF PASTRY \$16.00  
*LUSTAU - PEDRO XIMENEZ*

MERINGUE, MASCARPONE CREAM, SCOTT'S STRAWBERRIES GF \$14.00  
*OSAWA - LATE HARVEST GEWÜRZTRAMINER 2013*

CHOCOLATE TRUFFLES ASSORTED DAILY SELECTION \$12.00

AFFOGATO, VANILLA ICE CREAM, HAWTHORNE ESPRESSO, FRANGELICO \$16.00

### ICE CREAM ASSORTED DAILY SELECTION

1 SCOOP \$4.50  
2 SCOOPS \$8.00  
3 SCOOPS \$12.00

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