



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 COLD-SMOKED KINGFISH, RED PEPPERS, AVOCADO, WAKAME DF GF \$22.00
BLACK BARN HAWKE'S BAY PINOT GRIS 2017
- BEETROOT, BUFFALO CURD, RASPBERRIES, BURNT HONEY GF, VEG \$20.00
LA COLLINA VIOGNIER 2014
- NZ OCTOPUS, SWEET CORN, BEEF SCRATCHING, KARENGO GF \$22.00
BLACK BARN HAWKE'S BAY BARREL FERMENTED CHARDONNAY 2014
- WAKANUI BEEF SKIRT, CORIANDER, CASHEW, CRIOLLA, PONZU GEL GF DF \$22.00
HUIA ORGANIC PINOT NOIR 2017

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 HAWKE'S BAY BARREL FERMENTED CHARDONNAY 2014
- PATANGATA STATION LAMB, BROAD BEANS, SENTRY HILL QUARK, OLIVES, TOMATO GF \$37.00
STONECROFT SERINE SYRAH 2015
- FREEDOM FARM PORK, SMOKED CARROTS, WALNUTS, BLACK PUDDING, BARLEY DF \$34.00
BLACK BARN R&D 'ORANGE WINE' 2016
- SHAVED ZUCCHINI, FRIED TOFU, BOK CHOY, FERMENTED SOYBEAN DRESSING, RADISH, TEMPURA CRUMB DF VEG \$31.00
URLAR ORGANIC PINOT GRIS 2015

SIDES

- SHOE-STRING FRIES, ONION DIP 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

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

DESSERT

PEACH, CUSTARD TART, CARAMEL , ALMOND, THYME \$16.00
BLACK BARN BRUT NV

CHOCOLATE COCONUT MOUSSE, CASHEW FOAM, CHERRIES, MILK CRISP \$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, DISARONNO AMARETTO \$14.00

ICE CREAM ASSORTED DAILY SELECTION

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

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