



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 / HENDON EGGS  
FEEL GOOD MEAT / TREE HOUSE FOODS / THE ORGANIC BUTCHER / THE VINE CO

# MENU

## NOVEMBER

- Sourdough + smoked cultured butter 16 V
- Oysters shucked to order + mandarin kōshō mignonette 6 EA GF DF
- Duck liver parfait + dubonnet + pink pepper 14 EA
- Potato rösti + confit sardine + green sauce 16 EA GF DF
- Charred cucumber + pedro ximénez vinegar + whipped ricotta 26 GF V
- A sort of Caesar salad 26 ADD Ortiz anchovy 15 V
- Raw fish + pickled unripe fig + walnut + kefir cream 30 EA GF
- Scampi + saffron spaghetti + fermented chilli 38
- Potato dumplings + asparagus + fermented vegetable beurre blanc + pinenuts 42 V
- Citrus marinated chicken + bitter leaves + roasted yeast vinaigrette + lemon pickle 45 GF DF
- Curry leaf butter poached fish + tamarind & kawakawa curry + crayfish oil 45 GF
- Roast shoulder of lamb + gremolata 95 GF DF
- Sirloin on the bone + Café de Paris butter + curry leaves 120 GF

## ADD

- Organic Mesclun salad + palm sugar dressing 16 GF DF V VGN
- Red braised greens 16 GF DF V VGN
- Burnt carrots + carrot sauce + pumpkin seed dukkha 16 GF V
- Shoestring fries + truffle oil + pecorino 16 GF V
- Selection of freshly churned sorbets 15 GF DF V VGN
- Strawberry + coconut + poached meringue + lychee 20 GF V
- Caramelised crêpe + burnt orange caramel + vanilla ice cream 20 V
- Mahoe Montbéliarde cheese tart 20 V

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

**SHARED MENU**

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

**Sourdough + smoked cultured butter**  
**Oysters shucked to order + mandarin kosho mignonette**

**Duck liver profiterole + dubonnet + pink peper**  
**Fried potato + salted egg yolk + chive**

**Roast shoulder of lamb + gremolata**  
**Organic mesclun salad**  
**Burnt carrots + carrot sauce + pumpkin seed dukkha**  
**Shoestring Fries + truffle oil + pecorino**

**Macerated Strawberries**

**SERVED ON THE TABLE FAMILY STYLE**



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

**\$120 PP**

**FOR THE TABLE**

**Sourdough + smoked cultured butter**

**Oysters shucked to order + mandarin kosho mignorette**

**ENTRÉE**

**Turnips cooked in dashi butter + lamb prosciutto + furikake**  
or

**Charred cucumber + pedro ximenex vinegar + whipped ricotta**

**MAIN**

**Curry leaf butter poached fish + tamarind and kawakawa curry crayfish + oil**  
or

**BBQ beef short rib + potato + onion + aleppo pepper**

**SIDES**

**Burnt carrots + carrot sauce + pumpkin seed dukkha**

**Shoesstring fries + truffle oil + pecorino**

**Organic Mesclun salad + palm sugar dressing**

**DESSERT**

**Strawberries + poached meringue + coconut + lychee**