



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

JANUARY

- Sourdough + smoked cultured butter 16 V
- Oysters shucked to order + mandarin kōshō mignonette 6 EA GF DF
- Duck liver profiterole + dubonnet + pink pepper 14 EA
- Pickled watermelon + macadamia cream + lime leaf 26 EA GF DF V VGN
- A sort of Caesar salad 26 ADD Ortiz anchovy 15 V
- Heirloom Tomatoes + seaweed vinaigrette + whipped tofu 28 GF DF V VGN
- Raw fish + pickled unripe fig + walnut + kefir cream 30 GF
- Scampi + black pepper spaghetti + fermented shrimp butter 38
- Potato dumplings + green beans + fermented vegetable beurre blanc + pinenuts 42 V
- Citrus marinated chicken + bitter leaves + roasted yeast vinaigrette + lemon pickle 45 GF DF
- Steamed Fish + smoked dashi butter + pickled daikon 45 GF
- Beef Sirloin + banga cauda butter + radish + lemon 50 GF
- Roast shoulder of lamb + gremolata 95 GF DF
- 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
- Lemon Posset + strawberry + candied almond 20 GF V
- Caramelised crêpe + burnt orange caramel + vanilla ice cream 20 V
- Dirty chocolate cake + plum + vanilla crème fraiche 20 GF 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



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SHARED MENU

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

Strawberry + coconut + poached meringue + lychee



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SET MENU

FOR THE TABLE

Sourdough + smoked cultured butter
Oysters shucked to order + mandarin kosho mignorette

ENTRÉE

Raw fish + pickled unripe fig + walnut + kefir cream
or
Heirloom Tomatoes + seaweed vinaigrette + whipped tofu

MAIN

Steamed Fish + dashi butter + nori + pickled radish
or
Citrus marinated chicken + bitter leaves + roasted yeast vinaigrette + lemon pickle

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