



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

FEBRUARY

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		
Storm clam + whipped lardo + lemon (limited availability)	14	GF DF		
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			
Miso & coffee marinated eggplant + oyster mushrooms + fermented mushroom dashi	42	GF DF V VGN		
Citrus marinated chicken + bitter leaves + roasted yeast vinaigrette + lemon pickle	45	GF DF		
Steamed Fish + sorrel + fennel + crayfish bone sauce	45	GF		
Beef Sirloin + banga cauda butter + radish + lemon	50	GF		
Roast shoulder of lamb + almond cream + green chilli & coriander chimichurri	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		
Lemon Posset + passion fruit sorbet + polenta shortbread			20	V
Caramelised crêpe + burnt orange caramel + vanilla ice cream			20	V
Dark chocolate mousse + whipped sour cream + marsala + honeycomb			20	GF V
Rum baba + wood roasted pineapple + white chocolate chantilly + candied almonds			20	V
Mahoe Montbéliarde cheese tart			18	V
Canelé + last years cherry (limited availability)			12	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 + almond cream + green chilli & corriander
chimichuri

Organic mesclun salad

Burnt carrots + carrot sauce + pumpkin seed dukkha

Shoestring Fries + truffle oil + pecorino

Lemon Posset + passion fruit sorbet+ polenta shortbread

SERVED ON THE TABLE FAMILY STYLE



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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 + sorrel + fennel + crayfish bone sauce
or
Citrus marinated chicken + bitter leaves + roasted yeast vinaigrette + lemon pickle

SIDES

Burnt carrots + carrot sauce + pumpkin seed dukkha
Shoestring fries + truffle oil + pecorino
Organic Mesclun salad + palm sugar dressing

DESSERT

Lemon posset + passion fruit sorbet + polenta shortbread