



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

APRIL

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		
Potato dumplings + paua XO sauce	38	DF	
Miso & coffee marinated eggplant + oyster mushrooms + fermented mushroom dashi	42	GF DF V VGN	
Steamed Fish + sorrel + fennel + crayfish bone sauce	45	GF	
Pork belly + fermented daikon + shaved cabbage	45	GF DF	
300g Beef Sirloin + red curry butter + grilled spring onions	50	GF	
Citrus marinated spatchcock chicken + garden leaves + roasted yeast dressing	80	GF DF	
Roast shoulder of lamb + almond cream + green chilli & corriander 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



BLACK BARN
BISTRO

SET MENU

\$120 PP

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
Beef Sirloin + red curry butter + grilled spring onions

SIDES

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

DESSERT

Lemon posset + passion fruit sorbet + polenta shortbread



BLACK BARN
BISTRO

SHARED MENU

\$95 PP

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



BLACK BARN
BISTRO

KIDS MENU

\$29.50 PK

STARTER

Baked mini garlic loaf

MAIN

(CHOOSE ONE)

Battered fish + chips + salad

Handmade spaghetti + bolognese + parmesan

Buttered spaghetti + parmesan

DESSERT

Vanilla ice cream + chocolate sauce + honeycomb

THIS MENU IS DESIGNED FOR CHILDREN AGED 12 AND UNDER