



To Start

- SMOKED NUTS, WALNUT, ALMOND, PISTACHIO \$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
- CURED AORAKI SALMON, CASHEW, HIBISCUS, SECHUAN PEPPER, ORANGE GF DF \$23.00
BLACK BARN - ARNEIS 2012
- TOMATO, BASIL, SHEEP QUARK, BLACK OLIVE, ONION VEG \$22.00
BLACK BARN - SAUVIGNON BLANC 2016
- DUCK, CARROT, POMEGRANATE, SUMAC, KALE GF DF \$22.00
DON - PINOT NOIR 2017
- FREE RANGE PORK RILLETES, RHUBARB, RADISH, WHOLE MEAL FLATBREAD DF \$22.00
FATTORIA LAVACCHIO - CHIANTI 2016

MAIN

- NZ BEEF, BEAN SALAD, RED PEPPER, PICKLED AUBERGINE, PINE NUT, BUTTERMILK \$37.00
BLACK BARN - MERLOT CABERNET 2016
- LONG LINE FISH OF THE DAY, SPINACH, RED QUINOA, WITLOOF, SAFFRON GF \$36.00
EASTHOPE - GAMAY NOIR 2016
- PATANGATA STATION LAMB, GNOCCHI, ZUCCHINI, BLACK OLIVE, AVOCADO, PUMPKIN SEEDS \$37.00
BLACK BARN - SYRAH 2016
- ROAST PORK, BLUEBERRY, CHOGGIA, CABBAGE, APPLE GF DF \$35.00
BLACK BARN - CHARDONNAY 2017
- SUSHI RICE, MISO, PEAS, BROAD BEANS, GRANNY SMITH, WASABI, CUCUMBER, CHILI GF, DF, VEGAN \$33.00
BLACK BARN - PINOT GRIS 2017

SIDES

- SHOE-STRING FRIES, KEWPIE MAYO GF \$8.50
MIXED LEAVES, PEAR, GOAT CHEESE, HONEY DRESSING GF \$9.00
ROAST BROCCOLI, WAKAME DRESSING, CANDY WALNUTS, SUNFLOWER SEED GF DF \$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

CARTWHEEL CREAMERY BLUE RHAPSODY HANDCRAFTED FINE BLUE CHEESE WITH PEPPERY TONES
SERVED WITH BLACK BARN FIG & CHIA JAM AND CRACKERS

SENTRY HILL ORGANICS "NO NAME" SHEEP CHEESE
SERVED WITH ARATAKI HONEY COMB AND CRACKERS

MT.ELIZA FARMHOUSE SHARP & NUTTY COMPLEX UNPASTEURISED CHEDDAR
SERVED WITH BB SAUVIGNON BLANC POACHED GRAPES AND CRACKERS

CARTWHEEL CREAMERY 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
CHOOSE FOUR	\$46.00

DESSERT

PEAR, CHAI CREAM, ALMOND, FILO PASTRY, RED WINE \$16.00
OSAWA - NOBLE GEWÜRZTRAMINER 2016

CHOCOLATE PANNACOTTA, LICORICE, RASPBERRY, COCONUT \$16.00
GRAHAM'S SIX GRAPES - PORT

MERINGUE, SCOTT'S STRAWBERRIES, MASCARPONE, SEEDLIP SPICE 94 CREAM GF \$16.00
BLACK BARN - BRUT

CHOCOLATE TRUFFLES ASSORTED DAILY SELECTION \$12.00

AFFOGATO, VANILLA ICE CREAM, HAWTHORNE ESPRESSO, SALTED CARAMEL KAHLUA, SHAVED ALMOND \$16.00

ICE CREAM ASSORTED DAILY SELECTION

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

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