

Welcome to our Home Vineyard, one of three hillside vineyards we own and manage organically & biodynamically.

The Home, Netherwood and Damsteep vineyards are pretty special and we're set on expressing their unique characters. That means healthy organic grapes, vineyard derived yeast, no additives or fining, minimal sulphur at bottling and where possible, no filtration.

The food's not bad either. We know our local growers or foraged spots and what's in season. And we know that no sprays have been used to grow the vegetables and fruit, and the animals were well looked after.

Please make yourself at home.

Cheers,

The Naish and Brown Families & the Black Estate team.

# Wine

## White

### Circuit

Circuit Pinot Gris 2016	10/48
Circuit Chardonnay 2016	11/52

### Home Block

Black Estate Chardonnay 2016	15/69
Black Estate Chardonnay 2011	90

### Damsteep

Black Estate Riesling 2015	11/52
Black Estate Riesling 2011	69
Black Estate Riesling 2010	69

### Netherwood

Black Estate Chardonnay 2015	95
Black Estate Chardonnay 2013	110

**Dessert** 12.5

Pineapple weed syrup cake w/ lemon curd  
 Trio of gelato & sorbet made w/ Locally foraged fruits  
 Lemon scented brulee

**Cheese** 15, 28 or 40  
 (selection of one, two or three)

Karikaas vintage Gouda (Loburn)  
 Washed rind brie (Kaikoura Cheese Co.)  
 Windsor blue (Oamaru)

**Something else** 80  
 Greystone Basket Star Riesling 2011 375ml.

**Tea** 5  
 Roseglen Black  
 Lemon verbena  
 Oolong tea  
 Green Jasmine  
 Blooming teas - Silver needle and jasmine 8

**Coffee** 3  
 Lyttleton coffee  
 Supreme coffee 5

**Red**

**Circuit** 11/50  
 Circuit Pinot Noir 2014

**Home** 12/56  
 Black Estate Rose 2016  
 Black Estate Pinot Noir 2011 90

**Damsteep** 15/69  
 Black Estate Pinot Noir 2014  
 Black Estate Pinot Noir 2012 90

**Netherwood** 18/95  
 Black Estate Pinot Noir 2014

**One bill per table. Thank you.**

# Food

## Bubbles

Quartz Reef Methode Traditionelle (zero dosage)	80
Quartz Reef Methode Traditionelle 375ml	42
Collette Champagne	120
Frisson Blanc de Noir Champagne	150

## Beer

Three Boys Pilsner 330 ml	10
Three boys IPA 2.5% ( Low Alc)	8
Brew Moon Amberley Pale Ale 500ml	15

## Non Alcoholic

Antipodes sparkling 500ml/L	6/12
Tree Dimensions Apple Juice (biodynamic)	6
Aroha Sparkling Elderflower	6
Karma Cola (organic)	6
Gingerella	6

## Starters

House marinated olives	8
Rachel Scott ciabatta, w/ Athena olive oil.	10
Local activated walnuts & hazelnuts	8

## Entrees

Spring asparagus, miso butter & poached egg.	16
Pickled & roasted seasonal vegetable w/ smoked egg, white bean puree & tomato kasundi.	18
Seared rare venison w/ foraged herb verde.	18
Charcuterie of cured meats w/ Rachel Scott ciabatta.	18
House smoked fish w/ pickled shallots, capers & Rachel Scott seaweed bread.	18

## Mains

Canterbury lamb salad w/ Darfield lentils, snow peas, curd, mint and garlic & shallot dressing.	34
House-made papardelle w/ olives, capers, sauteed greens & Athena olive oil.	29
Catch of the day w/ fennel salad.	36
Confit organic chicken leg w/ roast vegetable & bulgur wheat salad.	38

## Sides

Local & wild organic leafy greens	9
Herb crushed potatoes	