

We change our menu often, some of these dishes may not be available

Welcome to our Home Vineyard, one of our three organic, hillside vineyards. We're set on expressing the true character of each of our Home, Netherwood and Damsteep vineyards.

That means healthy organic grapes, vineyard derived yeast, no additives or fining, minimal sulphur at bottling and where possible, no filtration. As for the food we serve with our wine, we know where it grows, mostly in North Canterbury, and we know the growers and their patches and some useful foraging spots.

Our growers keep us in tune with what's in season and provide us with the freshest produce, being so close. We know that no sprays have been used to grow the vegetables and fruit, and the animals were free range and well looked after.

We hope you have fun.

**Cheers —**

Pen and Nicholas

and the team at Black Estate

Estate  
**Black**

# Riesling

Black Estate Damsteep Riesling 2016	12/52
Black Estate Riesling 2014	62
Black Estate Riesling 2013	62
Black Estate Riesling 2012	62
Black Estate Riesling 2011	62
Black Estate Riesling 2010	62
Black Estate Riesling 2009	62

# Chardonnay

Black Estate Home Chardonnay 2017	16/75
Black Estate Home Chardonnay 2015	90
Black Estate Chardonnay 2013	90
Black Estate Chardonnay 2010	90
Black Estate Chardonnay 2009	90
Black Estate Chardonnay 2008	90
Black Estate Netherwood Chardonnay 2013	100

# Chenin Blanc

Black Estate Chenin Blanc 2017	75
--------------------------------	----

## Rosé

Black Estate Treble Rosé 2018 13/57

## Pinot Noir

Black Estate Home Pinot Noir 2016 16/75

Black Estate Home Pinot Noir 2012 90

Black Estate Pinot Noir 2011 90

Black Estate Pinot Noir 2010 90

Black Estate Pinot Noir 2007 120

Black Estate Damsteep Pinot Noir 2016 16/75

Black Estate Spye Omihi Pinot Noir 2012 90

Black Estate Spye Omihi Pinot Noir 2011 90

Black Estate Omihi Series Pinot Noir 2010 90

Black Estate Netherwood Pinot Noir 2015 20/90

## Cabernet Franc

Black Estate Cabernet Franc 2017 16/75

# Bubbles

Quartz Reef Methode Traditionelle (375ml)	42
Quartz Reef Methode Traditionelle (zero dosage)	80
Larmandier Bernier Longitutde Blanc de Blancs NV	110
Agrapart Complantée Extra Brut NV	140

# Beer

Garage Project Fugazi (low alc. 2.2%)	8
Garage Project Hakituri Organic Pilsner 330ml	10
Brew Moon Amberley Pale Ale 330ml	10

# Non Alcoholic

Antipodes sparkling 500ml/1L	6/10
Aroha Sparkling Elderflower	6.5
Pete's Natural Lemonade	
Organic Karma Cola	
Brod Kvass	
Pete's Natural Ginger Beer	
Organic apple juice	

# Starters

House marinated Athena olives	8
Rachel Scott ciabatta, Athena olive oil	12
Local activated walnuts & hazelnuts	8
Pickled organic vegetables	8

# Entrees

Beetroot, hazelnut cheese, rocket, stone fruit	18
Fried duck egg, cos lettuce, goats curd, za'atar	17
Raw fish, radish, avocado, iceplant, oregano	20
Poaka cured meats	18
Cured and smoked vension, pine, broom, blueberries	20

# Mains

Miso glazed fish, pearl barley, greens, lemon	38
Roasted courgette, skordalia, confit garlic, gremolata	34
Beef sirloin, onions, lettuce, gribiche	38
BBQ lamb, garlic, salsa verde, preserved lemon	POA

# Sides

Leafy greens	9
Herby potatoes	9
Rainbow chard, quinoa, garlic oil	8

# Dessert

Bitter chocolate, blackcurrant, honeycomb	15
Sheeps milk sorbet, berries, sorrel	15
Meringue, rhubarb, elderflower, mascarpone	15

# Cheese

Selection of one, two, or three	15, 28, 40
---------------------------------	------------

# Something else

Churton Petit Manseng 2016 (500ml/75ml)	12/72
---	-------

# Tea and coffee

Kokako organic coffee (Chemex pour over)	5
Roseglen black tea	5
Oolong tea	
Fresh mint tea	
Blooming teas	8
Green jasmine	
White needle	
Chamomile	

**Thank you for spending the afternoon with us!**

If you need any wines to take home please ask your waiter