

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 2017	12/54
Black Estate Riesling 2014	62

Chardonnay

Black Estate Young Vines Chardonnay 2018	13/58
Black Estate Home Chardonnay 2017	16/75

Chenin Blanc

Black Estate Home Chenin Blanc 2017	16/75
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Pet Nat

Black Estate Netherwood Pet Nat 2018	69
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Rosé

Black Estate Treble Rosé 2018

13/57

Pinot Noir

Black Estate Damsteep Pinot Noir 2016

16/75

Black Estate Omihi Series Pinot Noir 2010

90

Black Estate Home Pinot Noir 2012

90

Black Estate Pinot Noir 2011

90

Black Estate Netherwood Pinot Noir 2016

19/90

Bubbles

Quartz Reef Methode Traditionelle (375ml)	42
Quartz Reef Methode Traditionelle (zero dosage)	80
Larmandier Bernier Longitudde Blanc de Blancs NV	110
Vincent Couche 'Cuvee Chloé' Extra Brut Sans Soufre	120
Agrapart Complantée Extra Brut NV	140

Beer

Garage Project Fugazi (low alc. 2.2%)	8
McLeod's Longboarder Lager 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

Glazed eggplant, miso caramel, celery, puffed grains	18
Shellfish, saffron, sherry vinegar, garlic, bread	20
Raw fish, horseradish, goats cheese, chammomile	20
Poaka cured meats	18
Beef carpaccio, oyster mushrooms, walnuts	20

Mains

BBQ courgette, skordalia, garlic, gremolata, samphire	32
Fish, tomatoes, sweetcorn, basil	38
Pork rack, carrots, mushrooms, mustard	38
BBQ lamb, garlic, salsa verde, preserved lemon	POA

Sides

Leafy greens	9
Herby potatoes	9
Seasonal greens	8

Dessert

Bitter chocolate, fennel pollen, honeycomb	15
Caramelized pear, galangal, hazelnut friand	15
Roasted stone fruit, verbena, peach leaf, almond	15

Cheese

Selection of one, two, or three	15, 28, 40
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Something else

Churton Petit Manseng 2016 (75ml/500ml)	12/72
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Tea and coffee

Kokako organic coffee (Chemex pour over)	5
Roseglen black tea	5
Oolong tea	
Lemon verbena	
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