

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

Welcome to Black Estate.

Family owned, we're farming three certified organic hillside vineyards. Our aim is to grow high quality grapes, and use simple and natural wine making to make real, focused and delicious wines.

We love nature.  
Thank you for visiting.

Please ask our staff questions, they're brilliant!

Best –

The Naish-Brown families  
and all the team at Black Estate.

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**Certified organic with  
BioGro 5202**

Estate  
**Black**

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Black Estate Damsteep Riesling 2018	12/56
Black Estate Damsteep Riesling 2015	62
Black Estate Damsteep Riesling 2014	62

## Chardonnay

Black Estate Home Chardonnay 2018	16/75
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## Chenin Blanc

Black Estate Home Chenin Blanc 2018	16/75
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## Rosé

Black Estate Treble Rosé 2018	13/57
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# Pinot Noir

Black Estate Home Pinot Noir 2017	16/75
Black Estate Home Pinot Noir 2013	90
Black Estate Home Pinot Noir 2012	90
Black Estate Home Pinot Noir 2011	90
Black Estate Damsteep Pinot Noir 2016	16/75
Black Estate Omihi Series Pinot Noir 2010	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
Roses de Jeanne La Parcelle Cote de Bechalin 2010	150

# Beer

Garage Project Fugazi (low alc. 2.2%)	8
McLeod's Longboarder Lager 330ml	10
Brew Moon Wolf of Washington APA 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 olives	8
Rachel Scott ciabatta, Athena olive oil	12
Local activated walnuts & hazelnuts	8
Pickled organic vegetables	8

# Entrees

Fried duck egg, nettle, goats cheese, sumac	18
Pumpkin, preserved lemon mayo, sage, hazlenuts	18
Raw fish, leeks, water vinaigrette, black pepper	20
Poaka cured meats	18
Venison tartare, fermented peach, wattle, veg chips	20

# Mains

Wholewheat pasta, smoked beetroot, pinenuts, rocket	32
Fish, braised fennel, kawa kawa broth	38
BBQ lamb, brassicas, shiitake, anchoives	38
Fiorentina steak, with two sides	95

# Sides

Leafy greens	9
Old school mash	8
Seasonal veg	8

## Dessert

Bitter chocolate, quince, liquorice caramel	15
Caramelized pear, galangal, hazelnut friand	15
Pumpkin pie, candied walnuts	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	
Kawa kawa 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