

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.

Have fun!

Cheers,

The Naish, Brown Families & the Black Estate team.

Wine

White

Circuit

Circuit Chardonnay 2016 11/50

Home Block

Black Estate Chardonnay 2016 15/69

Black Estate Chardonnay 2012 90

Damsteep

Black Estate Riesling 2016 11/52

Black Estate Riesling 2012 69

Netherwood

Black Estate Chardonnay 2015 95

Black Estate Chardonnay 2013 110

Dessert 12.5

House made brioche, cardamon syrup, orange blossom
patisserie.

Trio of gelato & sorbet.

Chocolate tart & hazelnut cream.

Cheese

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

Karikaas vintage Gouda (Loburn)

Cranky Goat camembert (Marlbrough)

Windsor blue (Oamaru)

Something else

Greystone Basket Star Riesling 2011 375ml. 80

Bellbird Spring aqua vitae (enjoy as a digestif). 14

Tea

Roseglen black 5

Lemon verbena

Oolong tea

Green Jasmine

Coffee

Lyttelton coffee (Chemex pour over) 5

One bill per table. Thank you.

Red

Circuit

Circuit Pinot Noir 2014 11/50

Home

Black Estate Rose 2016 12/56

Black Estate Pinot Noir 2012 80

Black Estate Pinot Noir 2011 90

Black Estate Pinot Noir 2010 100

Black Estate Cabernet Franc 2015 (no added sulfur) 85

Damsteep

Black Estate Pinot Noir 2014 15/69

Black Estate Pinot Noir 2012 80

Black Estate Spye Omihi 2011 90

Black Estate Omihi Series Pinot Noir 2010 100

Netherwood

Black Estate Pinot Noir 2014 18/95

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 330ml	10
Brew Moon Amberley Pale Ale 500ml	15

Non Alcoholic

Antipodes sparkling 500ml/L	6/10
Tree Dimensions Apple Juice (biodynamic)	6
Aroha Sparkling Elderflower	6
Karma Cola (organic)	6
Gingerella	6

Starters

House marinated olives.	8
Rachel Scott ciabatta, Athena olive oil.	10
Local activated walnuts & hazelnuts.	8
Pickled organic vegetables.	12

Entrees

Seared rare organic beef fillet, wild herb verde.	18
Charcuterie of cured meats, Rachel Scott ciabatta.	18
House smoked fish, pickled shallots, capers & Rachel Scott seaweed bread.	18
Spiced egg plant & capsicum, white bean puree, kasundi & coriander.	18
Caprese salad, buffalo mozzarella, Food Farm tomatoes, basil & garlic olive oil.	18

Mains

Canterbury lamb salad, Darfield lentils, goats cheese, mint, garlic & shallot dressing.	34
Beetroot gnocchi, sheeps feta, cracked walnuts, spinach, basil and Athena olive oil.	29
Catch of the day, roasted fennel bulb, white wine & dill sauce.	36
Confit organic chicken leg, roast vegetable & bulgur wheat salad.	38

Sides

Local & wild organic leafy greens.	9
Herb crushed new season potatoes.	9

Vegan options available

Estate
Black

Estate
Black