

Welcome to Black Estate's Home Vineyard, one of our three organic hillside vineyards in North Canterbury.

We're set on making wines that are true to each of our special sites.

Our wines are single vineyard - using fruit grown organically and biodynamically at either Home, Damsteep or Netherwood vineyard. We hand pick all our fruit and ferment each parcel with vineyard derived yeast, without additives or fining, except for minimal sulphur at bottling. Most of our wines are also unfiltered. Then we have character.

And for the restaurant! We know our local suppliers - they keep us in tune with what's in season and are either organic, spray free and in the case of meat, always free range.

Have a good time.

Cheers —
the Naish-Brown family
and the team at Black Estate

Estate
Black

Riesling

Black Estate Damsteep Riesling 2016 11/52

Black Estate Riesling 2012 69

Chardonnay

Black Estate Home Chardonnay 2016 15/69

Black Estate Home Chardonnay 2012 90

Thank you for spending the afternoon with us!

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

Dessert

Seasonal fruit & almond tart, calvados custard	13.5 ea
Chocolate cake, pear gelato	
Gelato and sorbet	

Cheese

Selection of one, two, or three	15, 28, 40
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Tea & coffee

Supreme coffee (Chemex pour over)	5
Roseglan black tea	5
Lemon verbena tea	
Oolong tea	
Green Jasmine tea	
Blooming teas	
- green jasmine	8
- white needle	

One bill per table —Thank you

Pinot Noir

Black Estate Home Pinot Noir 2015	15/69
Black Estate Home Pinot Noir 2012	90
Black Estate Pinot Noir 2010	100
Black Estate Damsteep Pinot Noir 2015	15/69
Black Estate Spye Omihi 2012	90
Black Estate Omihi Series Pinot Noir 2010	100
Black Estate Netherwood Pinot Noir 2014	18/90

Cabernet Franc

Home Cabernet Franc 2015	69
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Bubbles

Quartz Reef Methode Traditionelle (375ml)	40
Quartz Reef Methode Traditionelle (zero dosage)	80
Collette Champagne	120
Frisson Blanc de Noir Champagne	150

Beer

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

Something else

Basket Star Riesling 2011 375ml	80
Bell Bird Spring Acqua Vitae	14

Non Alcoholic

Antipodes sparkling water 500ml/L	6/10
Organic apple juice	6.5
Organic Karma Cola	
Gingerella	
Aroha Elderflower Sparkling	
Daily Organics Kombucha	

Starters

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

Entrees

Jerusalem artichoke soup	18
Confit fish, porcini broth, daikon root	18
Red cabbage, beetroot, creme fraiche	18
Pigs head terrine, pickles	18

Mains

Catch of the day, confit swede (duck fat), clam butter sauce, winter greens.	38
Potato gnocchi, lemon, thyme, winter greens	34
Oxtail ragu with fresh homemade pasta	36
Confit duck, white truffle mash, winter greens, truffle glaze	44

Sides

Leafy greens	9	Herb crushed	Organic potatoes	9
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Vegan options available

One bill per table —Thank you

