

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

Rose

Black Estate Treble Rose 2017	12/56
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Coravin

Black Estate Home Chardonnay 2012	18
Black Estate Riesling 2012	15
Black Estate Home Pinot Noir 2012	18
Black Estate Home Pinot Noir 2010	20
Black Estate Omihi Series Pinot Noir 2010	20
Black Estate Home Chenin Blanc 2014 (75ml)	12

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
Agrapart Les 7 Crus Blanc de Blancs NV	110
Roses de Jeanne Les Ursules Blanc de Noir 2011	140

Beer

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

Something else

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

Non Alcoholic

Antipodes sparkling water 500ml/1L	6/10
Organic apple juice	6.5
Organic Karma Cola	
Gingerella	
Aroha elderflower sparkling	

Starters

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

Entrees

Smoked Salmon, seaweed bread and dill butter	20
Coppa and Bresaola	18
Spring asparagus, white bean and miso puree, sesame, wakame powder	18
Pork rillettes, pickles	18

Mains

Courgette ribbons, broad beans, radishes, walnut curd	24
Catch of the day, organic lentil and cauliflower puree, grilled broccoli	38
Potato gnocchi, lemon, sage, seasonal greens	34
Organic confit chicken leg, organic millet, seasonal greens	38

Sides

Leafy greens	9	Herb crushed organic potatoes	9
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Chef Jacob Stanley

Dessert

Creme Brûlée, nut biscotti	13.5 ea
Juniper berry syrup cake, creme fraiche	
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
Roseglen black tea	5
Lemon verbena tea	
Oolong tea	
Green Jasmine tea	
Blooming teas	
- green jasmine	8
- white needle	

One bill per table —Thank you

This is an example of our menu and is subject to change often