

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 provided us with the freshest producer 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.

Estate
Black

Riesling

Black Estate Damsteep Riesling 2016	11/52
Black Estate Riesling 2012	69

Chardonnay

Black Estate Home Chardonnay 2016	15/69
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Pink

Black Estate Treble Rose 2017	12/56
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Coravin

Black Estate Riesling 2012	15
Black Estate Home Pinot Noir 2012	18
Black Estate Home Pinot Noir 2010	20
Black Estate Damsteep Pinot Noir 2012	18
Black Estate Omihi Series Pinot Noir 2010	20

Pinot Noir

Black Estate Home Pinot Noir 2015	15/69
Black Estate Home Pinot Noir 2012	18/90
Black Estate Pinot Noir 2010	20/100
Black Estate Damsteep Pinot Noir 2015	15/69
Black Estate Spye Omihi 2012	18/ 90
Black Estate Omihi Series Pinot Noir 2010	20/100
Black Estate Netherwood Pinot Noir 2014	18/90

Bubbles

Quartz Reef Methode Traditionelle (375ml)	42
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
Bellbird Spring aqua vitae	14

Non Alcoholic

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

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, house dill butter	20
Coppa and bresaola	18
Spring asparagus, white bean miso puree, sesame seeds	18
Pork rillettes, house pickles	18

Mains

Courgette ribbons, broad beans, radishes, walnut curd	24
Catch of the day, organic lentil and cauliflower puree, grilled broccoli	38
Handmade parpadelle, spring peas, goats curd, lemon, sage	34
Organic whole lamb, spring peas and greens, bulgur wheat, salsa verde	38

Sides

Leafy greens	9	Organic new potatoes	9
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Chef Jacob Stanley

Dessert

Lemon and housemade buttermilk panacotta	13.5 ea
Elderflower syrup cake, creme fraiche	
Gelato and sorbet	

Cheese

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

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

One bill per table - thank you

Thank you for spending the afternoon with us!

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