



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.

**Cheers —**

Pen and Nicholas

and the team at Black Estate

Estate  
**Black**

# Riesling

Black Estate Damsteep Riesling 2016 12/52

Black Estate Riesling 2013 14/62

# Chardonnay

Black Estate Home Young Vines Chardonnay 2017 13/56

# Chenin Blanc

Black Estate Chenin Blanc 2016 69

# Orange

Circuit Skins Pinot Gris 2016 13/56

**Thank you for spending the afternoon with us!**

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

## Dessert

Baked chocolate ganache, spiced hazelnuts, creme fraiche	13.5 ea
Summer berry trifle	
Gelato and sorbet	

## Cheese

Selection of one, two, or three	15, 28, 40
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## Something else

Greystone Basket Star Riesling 2011 75ml/375ml	16/80
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## Tea and coffee

Supreme coffee (Chemex pour over)	5
Roseglen black tea	5
Lemon verbena	
Oolong tea	
Fresh mint tea	
Blooming teas	8
Green jasmine or white needle	

**One bill per table - thank you**

# Pinot Noir

Black Estate Home Pinot Noir 2016 15/69

Black Estate Home Pinot Noir 2012 19/90

Black Estate Pinot Noir 2011 19/90

Black Estate Damsteep Pinot Noir 2016 15/69

Black Estate Spye Omihi 2012 19/90

Black Estate Omihi Series Pinot Noir 2011 19/90

Black Estate Netherwood Pinot Noir 2015 19/90

# Cabernet Franc

Black Estate Cabernet Franc 2016 69

## Aperitif

Mount Edward Elderflower vermouth	8
Black Estate Netherwood Pet Nat	56

## Bubbles

Quartz Reef Methode Traditionelle (375ml)	42
Quartz Reef Methode Traditionelle (zero dosage)	80
Agrapart Les 7 Crus 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

## Non Alcoholic

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

# Starters

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

# Entrees

Panzanella salad	18
Kohlrabi carpaccio	16
Coppa and bresaola	18
House hot smoked salmon, rye bread, dill butter	20

# Mains

Courgette ribbons, spring greens, radishes, walnut curd	24
Catch of the day, organic lentil and cauliflower puree, grilled broccoli	38
Handmade pappardelle, roasted fennel, arugula, lemon	34
Organic whole lamb, spring greens, bulgur wheat, salsa verde	38

# Sides

Leafy greens	9	Organic new potatoes	9
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***Chef Jacob Stanley***

**One bill per table - thank you**