

We change our menu often, some of these dishes may not be available

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 provide us with the freshest produce, 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

Black Estate Home Chardonnay 2017 16/75

# Chenin Blanc

Black Estate Chenin Blanc 2017 16/75

# Pinot Noir

Black Estate Home Pinot Noir 2016 16/75

Black Estate Home Pinot Noir 2012 19/90

Black Estate Pinot Noir 2011 19/90

Black Estate Damsteep Pinot Noir 2016 16/75

Black Estate Omihi Series Pinot Noir 2011 20/90

Black Estate Netherwood Pinot Noir 2015 20/90

# Cabernet Franc

Black Estate Cabernet Franc 2017 16/75

# 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	
Brod Kvass	
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

Fermented grilled cauliflower, almonds, prunes	18
Beetroot, whipped goats cheese, taragon, vino cotto	16
Cured meats	18
Catch of the day, wakame, pickled radish, apple	18

# Mains

Catch of the day, congee, kimchi	38
Vegetable Bourguignon, olive oil mash	34
Pork belly, quince, jerusalem artichokes, watercress	38
Venison short loin, lentil ragu, horopito, mulled onions	40

# Sides

Leafy greens	9	Herb crushed potatoes	9
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***Chef Jacob Stanley***

## Dessert

Fig leaf ice cream, shortbread	13.5 ea
Goats curd ice cream, figs, raspberries, hazelnuts	
Chocolate ganache, spiced hazelnuts, creme fraiche	

## 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
Oolong tea	
Fresh mint tea	
Lemon Verbena	
Blooming teas	8
Green jasmine or 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