

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

# Rosé

Black Estate Treble Rosé 2018 13/57

# Pét Nat

Netherwood Pét Nat 2017 69

# 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 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
Larmandier Bernier Longitudde Blanc de Blancs NV	110
Agrapart Complantée Extra Brut NV	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 olive oil/truffle butter	12/18
Local activated walnuts & hazelnuts	8
Pickled organic vegetables	8

# Entrees

Pumpkin, gouda custard, nasturtium pesto	18
Beetroot, whipped goats cheese, vincotto	18
Cured meats	18
Mussel and wakame broth	18

# Mains

Mushroom, parsnip, walnuts, parsley	34
Catch of the day, jerusalem artichokes, cress, lemon	36
Venison, burnt cabbage, onions, fermented beetroot	40
Pork belly, fennel, macadamia	38
Fresh pappardelle, bianchetto butter, parmesan, perigord truffle	42

# Sides

Leafy greens	9	Herb crushed potatoes	9
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**Add extra truffle - \$8**

***Chef Grant Soeberg***

## Dessert

Bianchetto ice cream sandwich, hazelnut shortbread 13.5 ea  
Ginger brown butter cake, white chocolate mousse, kiwi sorbet  
Stewed apple, walnut crumble, horchata

## Cheese

Selection of one, two, or three 15, 28, 40

## Something else

Greystone Basket Star Riesling 2011 75ml/375ml 16/80

## Tea and coffee

Supreme coffee (Chemex pour over) 5

Roseglen black tea 5

Oolong tea

Lemon Verbena

Fresh lemon & ginger

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