

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 Chardonnay 2017 16/75

# Chenin Blanc

Black Estate Chenin Blanc 2017 16/75

# Rosé

Black Estate Treble Rosé 2018 13/57

# 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
Pete's Natural Lemonade	
Organic Karma Cola	
Brod Kvass	
Gingerella	
Organic apple juice	

# Starters

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

# Entrees

Asparagus, pancetta, sunflower, spring salad	20
Bbq fennel bulb, garlic soup, local seaweed	18
Cold smoked fish, snow peas, kaffir	19
Poaka cured meats	18
Bostock chicken liver parfait, hazelnut brioche, jam	18

# Mains

Roasted mushrooms and parsnips, walnuts, broth	34
Catch of the day, jerusalem artichokes, ice plant, lemon	36
Risotto, brassicas, nettle, sheeps milk feta	34
Pork belly, fennel, macadamia	38
BBQ lamb, garlic, salsa verde, preserved lemon	POA

# Sides

Leafy greens	9
Herby potatoes	9
Rainbow chard, garlic oil	9

## Dessert

Sheeps milk sorbet, berries, sorrel	15
Profiterole, walnuts, ducle de leche	14.5
Poached tamarillo, bitter chocolate, japonica	14.5

## Cheese

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

Black Estate Home Chenin Blanc 2014	12/40
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## Tea and coffee

Supreme coffee (Chemex pour over)	5
Roseglen black tea	5
Oolong tea	
Fresh mint tea	
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