

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 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 2017	12/54
Black Estate Riesling 2014	62
Black Estate Riesling 2012	62

Chardonnay

Black Estate Home Chardonnay 2017	16/75
Black Estate Netherwood Chardonnay 2016	19/90

Chenin Blanc

Black Estate Chenin Blanc 2017	16/75
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Thank you for spending the afternoon with us!

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

Dessert

Bitter chocolate, blackcurrant, honeycomb	15
Sheeps milk sorbet, berries, wood sorrel	15
Roasted stone fruit, meringue, verbena, peach leaf	15

Cheese

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

Churton Petit Manseng 2016 (75ml/500ml)	12/72
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Tea and coffee

Kokako organic coffee (Chemex pour over)	5
Roseglen black tea	5
Oolong tea	
Fresh mint tea	
Lemon Verbena	
Blooming teas	8
Green jasmine	
White needle	
Chamomile	

Rosé

Black Estate Treble Rosé 2018	13/57
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Pinot Noir

Black Estate Home Pinot Noir 2016	16/75
Black Estate Home Pinot Noir 2012	90
Black Estate Pinot Noir 2011	90
Black Estate Damsteep Pinot Noir 2016	16/75
Black Estate Spye Omihi Pinot Noir 2011	90
Black Estate Omihi Series Pinot Noir 2010	90
Black Estate Netherwood Pinot Noir 2016	19/90

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

Garage Project Fugazi (low alc. 2.2%)	8
Garage Project Hakituri Organic 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	
Pete's Natural Ginger Beer	
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

Beetroot, hazelnut cheese, rocket, stone fruit	18
Raw fish, horseradish, goats cheese, cucumber, chammomile	20
Poaka cured meats	18
Cured and smoked venison, pine, broom, blueberries	20

Mains

Fish, tomatoes, sweetcorn, basil	38
BBQ courgette, skordalia, garlic, gremolata, samphire	34
Beef sirloin, onions, lettuce, gribiche	38
BBQ lamb, garlic, salsa verde, preserved lemon	POA

Sides

Leafy greens	9
Herby potatoes	9
Rainbow chard, quinoa, garlic oil	8