

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

Welcome to Black Estate.

Family owned, we're farming three certified organic hillside vineyards. Our aim is to grow high quality grapes, and use simple and natural wine making to make real, focused and delicious wines.

We love nature.
Thank you for visiting.

Please ask our staff questions, they're brilliant!

Best –

The Naish-Brown families
and all the team at Black Estate.

**Certified organic with
BioGro 5202**

Estate
Black

Riesling

Black Estate Damsteep Riesling 2018

12/56

Chardonnay

Black Estate Young Vines Chardonnay 2018

13/58

Black Estate Netherwood Chardonnay 2016

19/90

Rosé

Black Estate Treble Rosé 2018

13/57

Pinot Noir

Black Estate Damsteep Pinot Noir 2016	16/75
Black Estate Omihi Series Pinot Noir 2010	90
Black Estate Home Pinot Noir 2012	90
Black Estate Pinot Noir 2011	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
Vincent Couche 'Cuvee Chloé' Extra Brut Sans Soufre	120
Roses de Jeanne La Parcelle Cote de Bechalin 2010	150

Beer

Garage Project Fugazi (low alc. 2.2%)	8
McLeod's Longboarder Lager 330ml	10
Brew Moon Wolf of Washington APA 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 olives	8
Rachel Scott ciabatta, Athena olive oil	12
Local activated walnuts & hazelnuts	8
Pickled organic vegetables	8

Entrees

Glazed eggplant, miso caramel, celery, puffed grains	18
Shellfish, saffron, sherry vinegar, garlic, bread	20
Raw fish, horseradish, goats cheese, chammomile	20
Poaka cured meats	18
Beef carpaccio, oyster mushrooms, walnuts	20

Mains

BBQ Celeriac, broccoli, pearl barley, nasturtium	32
Fish, cauliflower, puy lentils, black olive	38
Pork rack, carrots, mushrooms, mustard	38
BBQ lamb, garlic, salsa verde, preserved lemon	POA

Sides

Leafy greens	9
Herby potatoes	9
Seasonal veg	8

Dessert

Bitter chocolate, quince, licorice caramel	15
Caramelized pear, galangal, hazelnut friand	15
Roasted stone fruit, verbena, peach leaf, almond	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	
Lemon verbena	
Blooming teas	8
Green jasmine	
White needle	
Chamomile	

Thank you for spending the afternoon with us!

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