

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.

blackestate.co.nz

[@blackestate](https://www.instagram.com/blackestate)
[#blackestate](https://www.facebook.com/blackestate)

Certified organic with
BioGro 5202

Estate
Black

Riesling

Black Estate Damsteep Riesling 2018	12/56
Black Estate Damsteep Riesling 2015	62
Black Estate Damsteep Riesling 2014	62

Thank you for spending the afternoon with us!

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

Chardonnay

Black Estate Home Chardonnay 2018	16/75
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Chenin Blanc

Black Estate Home Chenin Blanc 2018	16/75
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Pet Nat

Black Estate Home Pet Nat 2019	69
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Dessert

Pumpkin pie, candied walnuts, fino sherry	15
Bitter chocolate, quince, liquorice caramel	15
Feijoa sorbet, pine, elderflower, honey puffs	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	
Kawa kawa tea	
Blooming teas	8
Green jasmine	
White needle	
Chamomile	

Rosé

Black Estate Treble Rosé 2019	13/57
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Pinot Noir

Black Estate Home Pinot Noir 2017	16/75
Black Estate Home Pinot Noir 2013	90
Black Estate Home Pinot Noir 2012	90
Black Estate Home Pinot Noir 2011	90
Black Estate Damsteep Pinot Noir 2017	16/75
Black Estate Damsteep Pinot Noir 2013	90
Black Estate Netherwood Pinot Noir 2016	90

Bubbles

Black Estate Home Pet Nat 2019	69
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

Fried duck egg, nettle, goats cheese, sumac	18
Asparagus, roasted potato broth, wild alliums	18
Raw fish, leeks, water vinaigrette, black pepper	20
Poaka cured meats	18
Venison tartare, fermented peach, broom, veg chips	20

Mains

Wholewheat pasta, smoked beetroot, pinenuts, rocket	32
Fish, chard, daikon, butter sauce	38
BBQ lamb, brassicas, shiitake, anchovies	38
Fiorentina steak	75

Sides

Leafy greens	9
Old school mash	8
Seasonal veg	8