

# Black<sup>Estate</sup>

House marinated Athena olives	11
Chef's sourdough, cultured butter	10/16
Pickled mussels	12
Crudités, goats cheese chèvre	14
Smoked wild venison tartare, blueberries, harakeke, pine	22
Courgette fritters, saffron mayonnaise, fennel	18
Cured Akaroa salmon, citrus, beetroot	22
Miso glazed carrots, Sporeshift mushrooms, rocket	34
Local fish, bok choy, cauliflower, beans	39
Beef sirloin, broccoli, coriander	39
Sharing BBQ lamb, salsa verde, preserved lemon	75
Cos lettuce, gribiche	10
Herby spuds	10
Brassicas, yoghurt, local hazelnuts	14
Chocolate terrine, pinot cherries, fennel snap, bees polen	16
Poached meringue, zabaglione, rhubarb	16
Cheese 1, 2, 3	15/28/40