

Estate Black

July

Black Estate sourdough, cultured butter	12/18
Add perigord truffle butter	8
Whitefish crudo, fermented tomato, olive salsa, pine nuts	24
Brisket croquette, chilli mayo, pickled zucchini	26
Parpadelle, porcini cream, silverbeet, perigord truffle	32/48
Roasted cauliflower, hazelnut, burnt butter	34
BBQ 'Wash Creek' lamb, tzatziki, spiced pumpkin, lamb jus	48
Organic local beef cut, salsa verde, jus	60
Dry-aged butterfish, beurre blanc, brassicas	70
Confit yams, truffle salsa	15
Roasted brussels sprouts, preserved lemon, walnut	15
White chocolate, kawakawa, raspberry sorbet	16
Sweet Slice	14
Curated cheeses, seeded lavosh, honeycomb	18/32/48
Add extra truffle to any dish	9/gram

Thank you to all our suppliers for growing, farming our delicious produce.