

# Estate Black

January

Black Estate sourdough, cultured butter	12/18
Akaroa Salmon rilette, radish, kawakawa lavosh	25
Roasted beetroot, sherry custard, hazelnut	25
Chicken liver parfait, spiced apple, milk loaf	26
Potato gnocchi, roasted cauliflower, sage	35
BBQ lamb rump, zucchini, preserved lemon	50
Dry-aged Akaroa Salmon, brassicas, sorrel, buttermilk	56
Dry-aged ribeye, black garlic chimichurri, jus	70
Mead glazed carrots, whipped ricotta	16
Zucchini, lemon, Athena olive oil, aged gouda	16
Caramelised white chocolate, summer berries, buttermilk sorbet	16
Lemon tart	14
Curated cheeses, lavosh, honeycomb	16/32/45
Trust the Chef-	
Four courses shared	115pp
+current and vintage pairing	175pp

Thank you to all our suppliers for farming, hunting, and fishing our delicious produce.