

Estate Black

October

Black Estate sourdough, cultured butter	12/18
Te Kouma Bay oysters, rhubarb mignonette	32/60
Whitefish crudo, charred leek, lemon, dill	25
Venison tartare, sherry custard, pickled asparagus	27
Parpadelle, butternut squash, burnt butter, sage	25
Charred root vegetables, mead glaze, hazelnut	35
BBQ 'Wash Creek' lamb, pumpkin, beetroot skordalia	50
Dry-aged Salmon, brassicas, sorrel, yoghurt	54
Dry-aged Ribeye, smoked onion, pine nuts and currants	71
Barbecued asparagus, walnut salsa	18
Green cabbage gratin, aged gouda	16
Caramelised white chocolate, citrus curd, buttermilk and honey sorbet	16
Cheesecake	12
Curated cheeses, walnut loaf, 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.