

Black^{Estate}

June

Black Estate sourdough, cultured butter	12/18
Dry aged Kahawai crudo, sorrel, fennel	27
Roasted beetroot, whipped goats cheese, honeycomb, fig oil	26
Charred venison tartare, mushroom cream, lavosh	28
Potato gnocchi, charred leek salsa, lemon custard	36
BBQ lamb rump, Jerusalem artichoke, jus	58
Dry aged Akaroa salmon, fermented tomato beurre blanc, brassicas	58
Wagyu scotch fillet, crispy sage, whisky and blood peach jus	110
BBQ yams, green goddess, currants	18
Confit potatoes, black garlic and hazelnut burnt butter	18
Celeriac carpaccio, hazelnut, dill	16
Dark chocolate, peach sorbet, meringue	19
Curated cheeses, walnut sourdough, honeycomb	16,32,45
Trust the Chef	
Four courses shared	130pp
+ current and vintage wine pairing	190pp

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

We kindly ask for one bill per table, thank you for your understanding.