

Black^{Estate}

July

Black Estate sourdough, cultured butter	12/18
add truffle butter	+12
Dry aged white fish crudo, charred leek, soft herbs	28
Home grown beef carpaccio, truffle custard, hazelnut, gouda	28
Charred baby carrots, pinenut salsa, crispy carrot tops	26
Mushroom & Perigord truffle risotto, pecorino, chervil	44
BBQ lamb rump, Jerusalem artichoke, jus	62
Dry aged Kahawai, brassicas, citrus beurre blanc	78
Braised beef short rib, pickled wombok, pinenut salsa verde	72
Confit yams, truffle honey dressing	18
Celeriac, pinenuts, dill	16
Kale gratin	16
Caramelised white chocolate, hazelnut, goats cheese sorbet	19
Dark chocolate tart, truffle and mascarpone ice cream	29
Curated cheeses, walnut sourdough, honeycomb	16,32,45
Add Local Kings Perigord Truffle to any dish	+12
Truffle Trust the Chef	
Four courses shared	115pp
+ current and vintage wine pairing	175pp

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

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