

# Black<sup>Estate</sup>

August

Black Estate sourdough, cultured butter	12/18
White fish crudo, charred leek, Albacore bacon, sorrel	28
Home grown beef brisket croquette, preserved lemon, zucchini pickles	28
Charred baby carrots, pinenut salsa, crispy carrot tops	26
Beetroot risotto, oyster mushroom, goats cheese gremolata	42
BBQ lamb rump, Jerusalem artichoke, jus	62
Dry aged Kahawai, brassicas, citrus beurre blanc	68
Braised beef short rib, pickled wombok, salsa verde	72
Confit yams, truffle honey dressing	18
Celeriac, pinenuts, dill	16
Potato gratin, truffle butter	18
Caramelised white chocolate, hazelnut, goats cheese sorbet	19
Lemon meringue tart	26
Curated cheeses, walnut sourdough, honeycomb	16,32,45

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.*