

Black^{Estate}

September

Black Estate sourdough, cultured butter	12/18
Kingfish crudo, charred cabbage, currant pickle	28
Canterbury beef tongue, celeriac, lemon pangritata	28
Charred baby carrots, leek salsa, pine nuts, chervil	26
Beetroot risotto, oyster mushroom, pecorino	42
BBQ lamb rump, Jerusalem artichoke, preserved lemon, jus	62
Dry aged Akaroa Salmon, brassicas, sorrel	68
Glazed beef short rib, sweet and sour fennel	72
Confit yams, hazelnut burnt butter	18
Potato gratin, truffle chicken jus	18
Dark chocolate, grapefruit	19
Lemon meringue tart	26
Curated cheeses, walnut sourdough, honeycomb	16/32/45

Trust the Chef

Four courses shared	129pp
+ current and vintage wine pairing	189pp

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.