

Black^{Estate}

October

Black Estate sourdough, cultured butter	12/18
Akaroa salmon 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
Glazed beef short rib, sweet and sour fennel	65
Leafy greens, green goddess	16
Potato gratin, black garlic custard	18
Dark chocolate, fennel sorbet, 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.