

# Estate Black

Black Estate sourdough, cultured butter	12/18
Snapper crudo, sorrel buttermilk, radish	29
Beef tartare, salsa verde, aged gouda, chervil	27
Roasted mushrooms, pine nut & currant salsa	27
Roasted baby carrots, lemon custard, semi dried tomatoes	34
BBQ lamb rump, zucchini, corn salsa, jus	62
Dry aged Akaroa salmon, smoked fish beurre blanc, sea spinach	64
300g homegrown ribeye, fried sage, jus	80
Leafy greens, green goddess, soft herbs	16
Barbecued green beans, goats cheese, toasted walnuts	19
Omihi blackcurrant sorbet, olive oil	11
Dark chocolate, strawberries, buttermilk sorbet	20
Poached plums, whipped mascarpone, hazelnut	22
Curated cheeses, walnut loaf, honeycomb	17/32/48
Trust the Chef - four courses shared - 129pp	
+ current and vintage wine pairing - 189pp	.

*A big thank you to our suppliers for farming, hunting, and fishing our produce.*