

Estate Black

Black Estate sourdough, cultured butter	12/18
Snapper crudo, sorrel buttermilk, radish	29
Beef croquette, zucchini pickles, aged gouda, chervil	27
Roasted mushrooms, salsa verde, pinenuts	27
Roasted baby carrots, semi dried tomatoes, carrot puree	34
BBQ lamb rump, zucchini, corn salsa, jus	62
Dry aged Akaroa salmon, smoked fish beurre blanc, charred brassicas	64
Celeriac carpaccio, roasted hazelnuts, dill	18
Barbecued green beans, honey plum glaze, toasted walnuts	19
Charred red cabbage, preserved lemon, red currants	18
Omihi blackcurrant sorbet, olive oil	11
Caramelised white chocolate, strawberry caramel, feijoa sorbet	20
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.