

Black Estate sourdough, cultured butter	12/18
Fish crudo, ginger and makrut lime, kohlrabi	29
Home grown beef croquette, pickled onion and leek ketchup	32
BBQ leek, buttermilk, hazelnut crumb	25
BBQ cabbage, soubis, black garlic	38
Dry aged Akaroa salmon, saffron beurre blanc, charred cavolo nero	58
BBQ lamb rump, beetroot, swiss chard	68
Southern Station wagyu ribeye for two	108
Potato pave, parsley	
Leafy greens	
Charred carrots, garlic labneh, buckwheat	18
Leafy greens, vinaigrette, Black Estate herbs	24
Omihi blackcurrant sorbet, olive oil	11
Netherwood honey, apple, lemon sorbet	22
Curated cheeses, walnut loaf, honeycomb	17/32/48

Trust the Chef - four courses shared - 135pp

+ current and vintage wine pairing - 195pp

A big thank you to our suppliers for farming, growing, hunting, and fishing our food.