

Black Estate sourdough, cultured butter	12/18
Kingfish crudo, ginger and makrut lime, kohlrabi	29
Home grown beef tartare, pickled onion, tarragon, rye	36
BBQ leek, buttermilk, hazelnut crumb	25
Free range coppa, pickled zucchini	28
BBQ cabbage, soubise, watercress, black garlic	38
Dry aged Akaroa salmon, saffron beurre blanc, charred cavolo nero	58
BBQ lamb rump, beetroot, cime di rapa	68
Southern Station wagyu ribeye for two	116
Potato pavé, parsley	
Leafy greens	
Charred carrots, lemon 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.