

We change our menu often, some of these dishes may not be available

Welcome to Black Estate.

Family owned, we're farming three certified organic hillside vineyards. Our aim is to grow high quality grapes, and use simple and natural wine making to make real, focused and delicious wines.

We love nature.
Thank you for visiting.

Please ask our staff questions, they're brilliant!

Best –

The Naish-Brown families
and all the team at Black Estate.

**Certified organic with
BioGro 5202**

Estate
Black

Riesling

Black Estate Damsteep Riesling 2018

12/56

Chardonnay

Black Estate Young Vines Chardonnay 2018

13/58

Black Estate Home Chardonnay 2018

16/75

Black Estate Netherwood Chardonnay 2016

19/90

Rosé

Black Estate Treble Rosé 2018

13/57

Pinot Noir

Black Estate Damsteep Pinot Noir 2016	16/75
Black Estate Omihi Series Pinot Noir 2010	90
Black Estate Home Pinot Noir 2012	90

Bubbles

Quartz Reef Methode Traditionelle (375ml)	42
Quartz Reef Methode Traditionelle (zero dosage)	80
Larmandier Bernier Longitudde Blanc de Blancs NV	110
Vincent Couche 'Cuvee Chloé' Extra Brut Sans Soufre	120
Roses de Jeanne La Parcelle Cote de Bechalin 2010	150

Beer

Garage Project Fugazi (low alc. 2.2%)	8
McLeod's Longboarder Lager 330ml	10
Brew Moon Wolf of Washington APA 330ml	10

Non Alcoholic

Antipodes sparkling 500ml/1L	6/10
Aroha sparkling elderflower	6.5
Pete's Natural lemonade	
Organic Karma Cola	
Brod kvass	
Pete's Natural ginger beer	
Organic apple juice	

Starters

House marinated olives	8
Rachel Scott ciabatta, Athena olive oil/ truffle butter	12/18
Local activated walnuts & hazelnuts	8
Pickled organic vegetables	8

Entrees

French onion soup, cheese toastie	20
Pumpkin, preserved lemon mayo, sage, hazlenuts	18
Raw fish, leeks, water vinaigrette, black pepper	20
Poaka cured meats	18
Beef carpaccio, oyster mushrooms, walnuts	20

Mains

Wholewheat pasta, smoked beetroot, pinenuts, rocket	32
Fish, braised fennel, kawa kawa broth	38
BBQ lamb, brassicas, shiitake, anchoives	38
BBQ half Bostock chicken, watercress, thyme, gravy	55

Sides

Leafy greens	9
Duck fat mash	8
Seasonal veg	8

Dessert

Bitter chocolate, quince, licorice caramel	15
Caramelized pear, galangal, hazelnut friand	15
Gouda custard, oat cakes, honey, truffle	18

Cheese

Selection of one, two, or three	15, 28, 40
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Something else

Churton Petit Manseng 2016 (75ml/500ml)	12/72
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Tea and coffee

Kokako organic coffee (Chemex pour over)	5
Roseglén black tea	5
Oolong tea	
Kawa kawa tea	
Blooming teas	8
Green jasmine	
White needle	
Chamomile	

Thank you for spending the afternoon with us!

If you need any wines to take home please ask your waiter