

NOBLE  
wine bar

**Dinner - Everyday from 5pm**



### Oysters

Changes Daily, Market Price



### Fromage + Parfait

One Cheese \$11  
Two Cheeses \$21  
Three Cheeses \$30

House chicken liver  
parfait \$6.50

## Charcuterie

Served with pickled root vegetables  
and bread

### Chorizo Gran Reserva

\$6.5 / 30g

Dried Spanish Pork Sausage

### Soppressa

\$6.5 / 30g

Air Cured Italian Salami

### Saucisson sec des Pyrenees

\$6.5 / 30g

Traditional Dried French  
Sausage

### Speck Affumicato

\$8.5 / 30g

Dry Cured, Lightly Smoked Ham

### Coppa di Parma

\$8.5 / 30g

Lean Dry Cured Pork



# FOR ONE & FOR ALL



Our 'Noble Selection' degustation menu offers a surprise, seasonal menu with the option of matched wines.

*Available every evening until 8.30pm*

5 courses, \$95  
including wine match, \$145

6 courses, \$110  
including wine match, \$170

*Please inform us if you have any dietary requirements*

**DEGUSTATION**

## ENTREE

### Blue Mackerel, \$17

Beetroot, Horseradish, Apple, Nasturtium

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### Celeriac, \$18

Pine Nut, Goat Fromage, Mushroom,  
Truffle, Rye

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### Raw Beef, \$18

Oyster Mushroom, Dried Cabbage, Yolk

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### Pork & Walnut Terrine, \$16

Soured Cucumber, Knaebrod

## MAIN

### Roasted Hapuka, \$32

Sunchoke, Mushroom, Brioche, Lemon, Thyme

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### Pork Chop, \$30

Brown Butter, Pumpkin, Kale, Fermented  
Garlic

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### Roasted Poussin, \$34

Mushroom, Bacon, Chestnut, Burnt Onion,  
Witloof

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### Smoked Goat's Cheese Soufflé, \$29

Pickled Beet, Walnut, Bitter Leaves, Fig

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### Beef Fillet, \$36

Smoked Marrow, Pinot Shallots, Parsnip,  
Watercress

Side Dishes - Change Daily

# PLATES

## DESSERT

Meyer Lemon, Olive, Poppy, Goats Fromage Blanc, \$16

Liquorice, Mandarin, Soft Chocolate, \$16

Feijoa, Pickled Green Apple, Coconut Meringue, \$16

Dark chocolate, Almond Cream, Raisin, \$16

Noble Rot Truffle Selection, \$4 each

## DIGESTIF

Hennessy V.S	\$10
Courvoisier V.S.O.P	\$13
Hennessy X.O	\$25
Calvados du Breuil D'Auge V.S.O.P	\$10
Calvados Gontier Domfrontais 2011	\$11
Delord Bas Armagnac X.O.	\$15
Delord Bas Amagnac Vintage 1995	\$20

## HOT DRINKS

L'Affare Espresso	
Black - \$4 / White -	\$5
Liqueur Coffee	\$12
T Leaf Tea	\$4
Hot Chocolate	\$5

# SWEET

## DESSERT WINE / PORT / SHERRY (60ml)

2013 Millton Clos Samuel Viognier (Gisborne, NZ)	\$10
2013 Château Villefranche (Sauternes, France)	\$11
2013 Greywacke Botrytis Pinot Gris (Marlborough, NZ)	\$12
2012 Mount Edward Late Harvest Riesling (Central Otago, NZ)	\$12
2013 Spade Oak Petit Manseng (Gisborne, NZ)	\$11
2011 Olivares Late Harvest Monastrell (Jumilla, Spain)	\$15
2010 Antracita Malbec Ice Wine (Lujan de Cuyo, Mendoza, Argentina)	\$21
Alvear Solera Reserva 1927, Pedro Ximénez (Montilla-Morilez, Spain)	\$13
2013 De Bortoli Noble One Botrytis Semillon (Riverina, Australia)	\$12
2011 Perrin Muscat de Beaumes-de-Venise (Rhône Valley, France)	\$12
2009 Royal Tokaji Blue Label Aszu 5 Puttonyos (Tokaj-Hegyalja, Hungary)	\$19
2012 Klein Constantia Vin de Constance (Constantia, South Africa)	\$32
2008 Château Coutet (Barsac, France)	\$32
2002 Château d'Yquem (Sauternes, France)	\$99
NV Graham's Fine Tawny (Oporto, Portugal)	\$9
NV Ferreira Fine White (Oporto, Portugal)	\$8
2009 Dow's LBV (Oporto, Portugal)	\$10
2000 Dow's Vintage Port (Oporto, Portugal)	\$32
Warre's Optima 10 Year old Tawny (Oporto, Portugal)	\$18
Warre's Optima 20 Year old Tawny (Oporto, Portugal)	\$26
Graham's 20 Year old Tawny (Oporto, Portugal)	\$25
NV Campbells Topaque (Rutherglen, Victoria, AU)	\$12
H & Henriques Sercial, 10 years old (Madeira, Portugal)	\$15
H & Henriques Terrantez, 20 years old (Madeira, Portugal)	\$21
H & Henriques Malmsey, 10 years old (Madeira, Portugal)	\$14