



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**

**Noble Rot Wine Bar - Degustation menu -  
Sample**

**Beetroot Salad**

Pickled quince, Black Olives, Sheep's Yoghurt

*Wine match: 2015 Meyer-Näkel Illusion Blanc de Noir VDP Ahr, Germany*

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**Smoked Chicken Liver Parfait**

Pickled Pear, Almond, Honey, Brioche

*Wine match: 2014 Urlar Pinot Noir Gladstone, NZ*

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**Roasted Hapuka**

Sunchoke, Mushroom, Brioche, Lemon, Thyme

*Wine match: 2013 Tahbilk Roussanne Marsanne Viognier Nagambie Lakes, Victoria, Australia*

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**Southland Venison**

Cocoa, Cauliflower, Nashi, Beetroot, Chicory

*Wine match: 2011 Château Marsyas Cabernet/Merlot/Shiraz Bekaa Valley, Lebanon*

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**Liquorice, Mandarin, Soft Chocolate**

*Wine match: 2011 Olivares Late Harvest Monastrell Jumilla, Spain*

**DEGUSTATION**