



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