

NOBLE  
rot BLE  
wine bar

*Dinner - Everyday from 5pm*



### Oysters

Changes Daily, Market Price



### Fromage

One Cheese \$11

Two Cheeses \$21

Three Cheeses \$30

### Duck Liver Parfait \$8

Brioche, Pickles

## Charcuterie

Served with pickled root vegetables  
and bread

### Lamb Prosciutto

\$7.5 / 30g

Lamb - New Zealand

### Free Range Finocchiona

\$6.5 / 30g

Pork - Australia

### Chorizo Bellota

\$7 / 30g

Pork - Spain

### Ventricina Piccante

\$7 / 30g

Pork - Italy

### Milano Salami

\$7 / 30g

Pork - Italy

### Wagyu Bresola - Score 9

\$8.5 / 30g

Beef - Australia



# 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

### **Organic Hens Terrine \$18**

Pistachio mayo, brioche, pickles

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### **Scallops \$18**

Apple, Soy, Cucumber, Wakame

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### **Soba \$16**

Mushrooms, Hens Egg, Daikon, Radish

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### **Pork Jowl \$17**

Celeriac, Shrimp, Alium

## MAIN

### **Duck Breast & Wing \$34**

Pear, Celeriac, Watercress, Blackcurrant

### **Beef Eye Fillet \$38**

Carrots, Kumara, Onion, Brassica

### **French Gruyere Souffle \$29**

Endive, Pumpkin, Walnuts

### **Lamb Rack & Neck \$34**

Aubergine, Heirloom Tomato, Cabbage,  
Borlotti Beans, Wine Leaf

### **Catch Of The Day \$34**

Baby Apple, Fennel, Cos, Beurre Blanc

### **Farro Risotto \$28**

Baby Beetroot, Manchego, Pumpkin

Side Dishes - Change Daily

# PLATES

## DESSERT

### Pavlova \$16

Summer Berries, Pineapple Curd, Passionfruit

### Fruit Mince Pie \$16

House Made Egnog, Guava

### 50% Whittakers Chocolate Delice \$16

Stone Fruits, Hazelnut

Noble Rot Truffle Selection, \$5 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)

2016 Ata Rangi Kahu Botrytis Riesling	Martinborough, NZ	\$13
2013 Greywacke Botrytis Pinot Gris	Marlborough, NZ	\$12
2012 Mount Edward Late Harvest Riesling	Central Otago, NZ	\$12
2016 Rod McDonald One Off Sticky Gewürztraminer	Hawke's Bay, NZ	\$10
2011 Olivares Late Harvest Monastrell	Jumilla, Spain	\$15
2010 Antracita Malbec Ice Wine	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
2009 Klein Constantia Vin de Constance	Constantia, South Africa	\$32
2014 Château Villefranche	Sauternes, France	\$12
2008 Château Coutet	Barsac, France	\$32
2002 Château d'Yquem	Sauternes, France	\$99
2009 Domaine Zind-Humbrecht Heimbourg VT Pinot Gris	Alsace, France	\$16
2014 Bott-Geyl Sonnenglanz VT Gewürztraminer	Alsace, France	\$25
NV Graham's Fine Tawny	Oporto, Portugal	\$10
NV Ferreira Fine White	Oporto, Portugal	\$9
2009 Dow's LBV	Oporto, Portugal	\$11
2000 Dow's Vintage Port	Oporto, Portugal	\$32
Warre's Otima 10 Year old Tawny	Oporto, Portugal	\$18
Warre's Otima 20 Year old Tawny	Oporto, Portugal	\$26
Sandeman 30 Year old Tawny	Oporto, Portugal	\$34
NV Campbells Topaque	Rutherglen, Victoria, AU	\$12
NV Chambers Grand Muscat	Rutherglen, Victoria, AU	\$35
H & Henriques Rainwater	Madeira, Portugal	\$10
H & Henriques Sercial, 10 years old	Madeira, Portugal	\$15
H & Henriques Terrantez, 20 years old	Madeira, Portugal	\$25
H & Henriques Malmsey, 10 years old	Madeira, Portugal	\$14
2008 Domaine de La Rectorie Banyuls Leon Parce	Languedoc-Roussillon, Fr	\$16

