



NOBLE SELECTION MENU

6th of December, 2017

Scallops, Apple, Soy, Cucumber, Wakame
*Wine Match: 2015 Terras Gauda O Rosal Albarino
(Rias Baixas, Spain)*

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Organic Hens Terrine, Pistachio Mayo, Brioche, Pickles
*Wine Match: 2016 Millton Te Arai Chenin Blanc
(Gisborne, New Zealand)*

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Catch Of The Day, Baby Apple, Fennel, Cos,
Beurre Blanc
*Wine Match: 2015 'TK' Te Kairanga John Martin Chardonnay
(Martinborough, New Zealand)*

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Beef Eye Fillet, Carrots, Kumar, Onion, Brassica
*Wine Match: 2014 Casas Del Bosque Gran Reserva Syrah
(Casablanca Valley, Chile)*

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Triple Cream Brie, Apple, Pear, Fig, Brioche
*Wine Match: 2009 Domaine Zind-Humbrecht Heimbουργ VT
Pinot Gris (Alsace, France)*

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Pavlova, Summer Berries, Pineapple Curd, Passionfruit
Wine Match: 2014 Château Villefranche (Sauternes, France)

Head Chef: Punit D'Souza / Sommelier: Maciej Zimny

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