



Friday & Saturday 12pm - 3pm



## Bivalves

Oysters

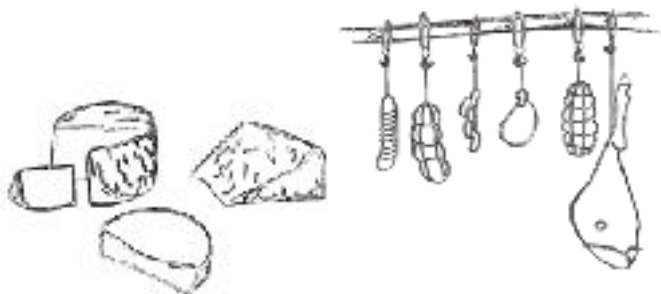
Changes Daily, Market Price

## Noble Rot Seasonal Plater - \$28 for two

- changes daily, served with fresh bread & pickled vegetable

## Charcuterie

Served with pickled root vegetables  
and bread



## Fromage

One Cheese \$11

Two Cheeses \$21

Three Cheeses \$30

## 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

## **LUNCH - Noble Rot Wine Bar**

Pan Roasted Skate Wing \$24  
Charred Cos Lettuce, Pickled Lemon

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Braised Lamb \$25  
Farro Pilaf, Peas, Broad Beans

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Roasted Cauliflower \$22  
Currants, Mix Seeds, Mole Negro

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Spanner Crab \$24  
Nicoise Salad, Cured Egg

## **Dessert**

Sweet Yorkshire Pudding \$14  
Stone Fruits, Tonka Anglaise, Citrus  
Sorbent

## **JUICE**

Orange / Apple / Cranberry / Tomato \$5

## **SODA**

Karma Cola \$6

Gingerella \$6

All Good Organics *(\*no added sugar);*

Raspberry & Lemon Dry\* / Pear & Ginger Dry \*/ Apple & Feijoa Dry\* \$6

Diet Coke \$5

Lemonade \$5

## **WATER**

Otakiri Sparkling or Still (750ml) \$9

## **T LEAF TEA**

English Breakfast / Earl Grey / Peppermint /  
Green / Rooibos / Chamomile / Berrylicious \$4

## **L'AFFARE ESPRESSO**

Black / White - \$4 / \$5