



# NOBLE

wine bar

Dinner - *Everyday from 5pm*



### Oysters

Changes Daily, Market Price



### Fromage

One Cheese \$11  
Two Cheeses \$21  
Three Cheeses \$30

### Chicken Liver Parfait \$12

Served with pickled  
vegetables & bread

## Charcuterie

Served with pickled root vegetables  
and bread

### 'Anzil' Salami

\$8 / 30g

Pork - Wellington

### Saucisson Sec

\$8/ 30g

Pork - France

### Prosciutto

\$8 / 30g

Pork - Italy

### DolceMagro

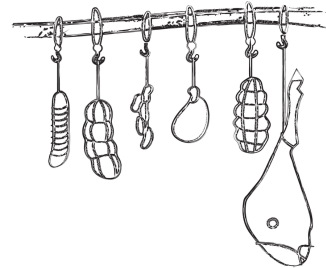
\$8 / 30g

Pork - Italy

### Bresaola

\$8 / 30g

Beef - Italy



# FOR ONE & FOR ALL



Our 'Noble Selection' degustation menu offers a surprise, seasonal menu with the option of matched wines. You can choose between our 'Sommeliers Selection Wines' or, for a truly unique experience, you can opt for our 'Coravin Experience' and be taken on a 'wine journey'

*Available every evening until 8.30pm*

Please inform us if you have any dietary requirements

5 courses, \$95

Sommeliers Selection Wine Match \$145

Coravin Experience Wine Match \$195

6 courses, \$110

Sommeliers Selection Wine Match \$170

Coravin Experience Wine Match \$230

**DEGUSTATION**

## ENTREE

### **Wild Caught Prawns \$19**

Masak Lemak, Charcoal Panko,  
Celery, Cos

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### **Awatoru Fallow \$19**

Kohlrabi, Goji Berries, Mustard, Bitter  
Leaves

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### **Curious Croppers \$18 VG**

Grapes, Melon, Asparagus, Soy Curd,  
Lentil Crackers

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### **Cucumber & Garbanzo Beans \$18 V**

Cucumber Variations, Courgette,  
Pepitas, Nori, Black Tahini, Feta

## MAIN

### **Salt Baked Organic Beetroot \$29 V**

Cocoa, Macadamia, Mushroom, Cherry,  
Over The Moon Goats Curd, Dill

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### **Long Line Catch Of The Day \$M.P**

Cabbage, Anzil Salami, Peas, Fino,  
Artichoke

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### **55 Day Aged Pure South Scotch \$39**

Blackberries, Ox Tongue, Carrots,  
L'affare Coffee, Walnut

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### **Te Mana Lamb Rump \$38**

Parsnip, Aged Balsamic Strawberries,  
Sofrito Mussel, Watercress

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### **Wild Venison \$39**

Beetroot, Endive, Brioche, Raspberries

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### **House-made Lasagne \$29 VG**

Asparagus, Tomatoes, Eggplant, Soy

Side Dishes - Change Daily

# PLATES

**Whittaker's 72% \$16**

BBQ Pineapple, Brazil Nuts, Rum, Noble Maple, Salted Vanilla Milk

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**Strawberries \$16**

Pea Mousse, White Chocolate, Aged White Balsamic, Shortbread

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**Chia Pudding \$16 VG**

Stone Fruits, Almond

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**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
Delord Bas Amagnac Vintage 1982	\$25

**HOT DRINKS**

L'affare Espresso	
Black - \$4 / White -	\$5
Liqueur Coffee	\$12
T Leaf Tea	\$4
Hot Chocolate	\$5

**SWEET**

## DESSERT WINE

### ***New Zealand + International***

**60ml**

2008 TW Botrytis Viognier	Gisborne, NZ	12
2013 Spade Oak Late Harvest Viognier	Gisborne, NZ	9
2016 Rod McDonald One Off Sticky Gewürztraminer	Hawke's Bay, NZ	10
2015 Alpha Domus Noble Semillon	Hawke's Bay, NZ	14
2018 Ata Rangi Kahu Botrytis Riesling	Martinborough, NZ	14
2016 Churton Petit Manseng	Marlborough, NZ	13
2015 Kusuda Trockenbeerenauslese Riesling	Martinborough, NZ	45
2016 Pegasus Bay Encore Noble Riesling	Waipara, Canterbury, NZ	14
2013 Greystone Basket Star Riesling	Waipara, Canterbury, NZ	11
NV Clearview Sea Red	Hawke's Bay, NZ	12
2013 Olivares Late Harvest Monastrell	Jumilla, Spain	16
2015 Mullineux Straw Wine Chenin Blanc	Swartland, South Africa	19
2013 De Bortoli Noble One Botrytis Semillon	Riverina, Australia	12
2015 Roberto Anselmi I Capitelli Bianco Dolce	Veneto IGT, Italy	16
1995 Vinsanto la Chimera Castello do Monsanto	Tuscany, Italy	39
2002 Gustave Lorentz Gewurztraminer SG Nobles	Alsace, France	33
2014 Bott-Geyl Sonnenglanz VT Gewürztraminer	Alsace, France	25
2014 Paul Jaboulet Aine Muscat de Beaumes-de-Venise	Rhône Valley, France	13
Alvear Solera Reserva 1927, Pedro Ximénez	Montilla-Morilez, Spain	13

## ***International***

2009 Grande Maison Monbazillac 'Cuvee du Chateau'	Monbazillac, South West France	13
2011 Oremus Tokaji Aszu 3 Puttonyos	Tokaj-Hegyalja, Hungary	14
2004 Château Climens	Barsac, France	32
2014 Château Villefranche	Sauternes, France	12
2010 Carmes de Rieussec	Sauternes, France	16
2002 Château d'Yquem	Sauternes, France	99

## **Port / Madeira/ Other Fortified Wines**

### ***Port - Portugal***

**60ml**

NV Ferreira Fine White	Oporto, Portugal	9
NV Graham's Fine Tawny	Oporto, Portugal	10
2012 Dow's LBV	Oporto, Portugal	11
1977 Graham Vintage Port	Oporto, Portugal	38
2000 Dow's Vintage Vintage Port	Oporto, Portugal	32
2003 Fonseca Vintage Port	Oporto, Portugal	39
1997 Quinta do Noval Silval Vintage Port	Oporto, Portugal	35
2007 Quinta do Vesuvio Single Quinta Vintage Port	Oporto, Portugal	35
Warre's Optima 10 Year old Tawny	Oporto, Portugal	18
Warre's Optima 20 Year old Tawny	Oporto, Portugal	26
1978 C. N. Kopke Colheita Port	Oporto, Portugal	42
1967 C. N. Kopke Colheita Port	Oporto, Portugal	54
Sandeman 30 Year old Tawny	Oporto, Portugal	34

## Madeira - Other Fortified Wines

### ***Madeira - Portugal***

**60ml**

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
1999 Barbeito Tinta Negra Colheita	Madeira, Portugal	23

### ***Other Fortified Wines***

**60ml**

2008 Domaine de La Rectorie Banyuls Leon Parce	Languedoc-Roussillon, France	16
2009 Maury Le Passage, Gallet/Gayral	Languedoc-Roussillon, France	21
1945 Domaine de Besombes Rivesaltes Cuvee Amedee	Languedoc-Roussillon, France	48
NV Campbells Topaque	Rutherglen, Victoria, AU	12
NV Chambers Grand Muscat	Rutherglen, Victoria, AU	35
2009 Klein Constantia Vin de Constance	Constantia, South Africa	32