

NOBLE

ENTREE

Wild Caught Prawns

Masak Lemak, Charcoal Panko, Celery, Cos

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Awatoru Fallow

Kohlrabi, Goji Berries, Mustard, Bitter Leaves

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Cucumber & Garbanzo Beans V

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

MAIN

55 Day Aged Pure South Scotch

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

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Line Caught Catch Of The Day

Cabbage, Anzil Salami, Peas, Sauternes,
Preserved Artichoke

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Salt Baked Organic Beetroot V

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

(accompanied with shared sides dishes)

DESSERT

Whittaker's 72%

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

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Strawberries

Pea Mousse, White Chocolate, Aged White Balsamic, Shortbread

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Chia Pudding VG

Stone Fruits, Almond

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