



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

Noble Rot Wine Bar - Degustation menu - Sample

Slow Cooked Organic Hens Egg

Mushroom House Mushroom, Tarragon, Maize Porridge, Ham, Cos

Wine match: 2017 Jenny Dobson Fiano, Hawkes Bay, NZ

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Free Range Pork Terrine

Parsnip, Curry Cream, Crackling, Mulled Cider Jelly

Wine match: 2016 Domaine Chignard Fleurie Les Moriers, Beaujolais, France

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N.Z Line Caught Catch

Winter Root Vegetables, Vanilla, Hijiki, Allium, Beurre Blanc, Pickled Donkey Olives

Wine match: 2017 Feudi San Gregorio Greco di Tufo, Campania, Italy

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N.Z Wild Venison

Mushroom Cream, Pickled Mushroom, Chewy Coffee Beetroot, Mulled Tamarillo

Wine match: 2016 Sebastiani Cabernet Sauvignon, Sonoma Coast, California, USA

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50% Whittakers Forrest Floor

Matcha, Crystallised Flowers & Fennel, Mandarin

Wine match: 2014 Naude Natural Sweet Mourvedre, Swartland, South Africa

DEGUSTATION