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**50**  
**BEST**

*Discovery*

bar  
menu

## OYSTERS

Live Oysters - Minimum 3 - Market Price  
with mignonette & fresh lemon

## FROMAGE

One Cheese \$12

Two Cheeses \$22

Three Cheeses \$30

*Accompanied by quince paste,  
toasted sourdough & grapes*

## CHARCUTERIE

One Charcuterie \$12

Two Charcuterie \$22

Three Charcuterie \$30

*Charcuterie is served with  
cornichons & toasted sourdough*

**Chicken Liver Parfait \$15**

Cornichons, Toasted Bread

## SMALL PLATES

**Textures Of Cauliflower \$21 VG/GF/NF**

Whipped Tofu, Puffed Quinoa, Curry Oil

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**Aged House Made Beef Tartare \$23 NF/DF**

Capers, Cornichons, Dijonnaise, Sourdough

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**Butternut Squash Risotto \$22 V/NF/GF**

Pepitas, Goats' Cheese, Sage, Beurre Noisette

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**Noble Shallot Tarte Tatin \$24 NF**

Aceto Modena, Pancetta, Taramasalata & Watercress

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**Pan-Seared Atlantic Scallops \$25 NF/GF**

Wild Mushrooms, Green Peppercorns,  
Pomme Anna, Radish

## DESSERT

**Spiced Rum Panna Cotta \$18 GF**

Otaki Floral Honey, Pamu Deer Milk, Saffron, Pistachios

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**Noble Baked Citrus Tart \$18 NF**

NZ Winter Citrus, Triple Sec, Mascarpone

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**Whittaker's Dark Chocolate Mousse \$18 GF/NF**

Passionfruit, Banana, Wild Rice, Passoa

**Noble Rot Truffle Selection \$6 each**

## **JUICE**

Cold Pressed Juice Orange / Apple 400ml	\$6
Tomato	\$6

## **SODA**

Karma Cola / Gingerella	\$7
All Good Organics <i>(*no added sugar);</i>	
Blood Orange */ Blackcurrant *	\$7
Diet Coke	\$5
Lemonade	\$5

## **WATER**

Antipodes Sparkling or Still - 1L	\$11
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## **T LEAF TEA**

English Breakfast / Earl Grey / Green / Peppermint	\$6
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## **L'AFFARE ESPRESSO**

Black / White	\$4 / \$5
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# **SOFT DRINK**

## TAP BEER

We have draught beer that changes regularly.  
Please enquire about the current selection.

## BOTTLED BEER

Heineken European Lager 5%	Auckland, NZ	\$10
ParrotDog – Rifleman Extra Pale Ale 4.5%	Wellington, NZ	\$11
Garage Project Pale Lager 4.8%	Wellington, NZ	\$11
Garage Project Cereal Milk Stout 4.7%	Wellington, NZ	\$11
Rodenbach Grand Cru, Red Ale 6%	Roeselare, Belgium	\$15
Garage Project Fugazi Hoppy Session Ale 2.2%	Wellington, NZ	\$8.5

## CIDER

South Cider - Crisp Apple - 330ml	Wellington, NZ	\$9.5
Abel Methode Cider 6.5% - 500ml	Nelson, NZ	\$22
Coat Albret Cider Brut NV - 750ml	Brittany, France	\$54

# BEER

<b>Plumside</b>	<b>\$18</b>
<i>Young, Fun and Full of Plum!</i>	
Zubrowka Bison Grass Vodka, Clearview Sea Red, Plum, Lime	
<b>'Kiwi As'</b>	<b>\$21</b>
<i>The Best Thing to Come Out of New Zealand Since The Kiwi Pavlova!</i>	
Havana Club 3YO, De Bortoli Noble One, Kiwi Fruit, Lemon, Egg White	
<b>Ruby Spritz</b>	<b>\$19</b>
<i>Sugar 'n' Spice and All Things Nice But Backs a Punch!</i>	
Spiced Red Wine, St Remy, Orange, Lemon, Ginger Ale	
<b>The Boss</b>	<b>\$22</b>
<i>Straight to The Point - A Sophisticated Tipple For The Smart and Venerable!</i>	
Makers Mark, Campari, Sweet Vermouth, Angostura & Orange Bitters, Lemon, Lime	
<b>Emerald City</b>	<b>\$19</b>
<i>A Glamorous American Dream - Totally in Vogue and Dazzles in Green!</i>	
Tanqueray, Green Chartreuse, Pineapple, Lime, Mint, Agave, Sparkling Wine, Absinthe	
<b>Great White North</b>	<b>\$18</b>
<i>A little Nutty, Super Strong, Warm-Hearted, Sweet and Creamy Maple Leaf! Cask-</i>	
Strength Bourbon, St Remy, Amontillado Sherry, Maple, Milk, Nutmeg	

# COCKTAILS

## APERITIF

Aperol	\$10
Campari	\$10
Dubonnet	\$10
Suze	\$10

## VODKA

42 Below	\$11
Żubrówka Bison Grass	\$13
Belvedere	\$14

## GIN

Tanqueray	\$10
Bombay Sapphire	\$11
Lighthouse	\$12
Reid + Reid Gin Barrel Aged	\$14
Tanqueray 10	\$17
Hendricks	\$18

## BRANDY

Hennessy V.S.	\$13
Courvoisier V.S.O.P	\$15
Hennessy X.O.	\$28
Calvados du Breuil D'Auge V.S.O.P	\$14
Calvados Gontier Domfrontais 2011	\$15
Delord Bas Armagnac X.O.	\$18
Delord Bas Amagnac Vintage 1995	\$23
Delord Bas Amagnac Vintage 1982	\$25

## RUM

Havana Club 3 Years	\$11
Plantation 3 Star	\$11
Diplomatico Reserva Exclusiva	\$15
Matusalem 15 year old	\$15

## GRAPPA

Antinori Tignanello	\$14
Rivetto di Nebbiolo da Barolo	\$12

*Add \$2 for mixed drinks. Tonic / Cola / Lemonade / Dry / Soda*

# SPIRITS

## **SINGLE MALT WHISKY**

### ***Isle of Skye + Highlands***

Talisker 10 years old \$16

The Dalmore 12 years old \$14

Glenmorangie Nectar D`or \$14

Edradour 10 years old \$14

Old Pulteney 12 years old \$16

### ***Lowlands***

Auchentoshan 12 years old \$15

### ***Islay***

Bowmore 12 years old \$15

Langavulin 16 years old \$15

Ardbeg 10 years old \$16

Caol Ila 12 years old \$16

Kilchoman 'Sanaig' \$15

### ***Campbeltown***

Springbank 10 years old \$15

Springbank 12 years old \$15

Glen Scotia Double Cask \$14

Kilkerran 12 years old \$14

## ***Speyside***

Glenrothes 'American Oak' 1995 \$18

Glenfarclas 15 years old \$18

Macallan 12 years old \$17

## **NEW ZEALAND**

Thomson Manuka Wood Smoke \$15

## **JAPANESE WHISKEY**

Nikka Takesuru Blend \$14

Kurayoshi 18 years old \$22

## **KUSUDA**

Ichiro's Malt Chichbu \$45

## **IRISH WHISKEY**

Jameson \$11

Teeling Irish Whiske \$12

## **AMERICAN WHISKEY**

Jim Beam \$11

Maker's Mark \$10.5

Woodford Reserve \$15

Jack Daniels \$11

# **SPIRITS**

## **BLENDED SCOTCH**

Johnnie Walker Red	\$10.5
Chivas 18 year old	\$21

## **TEQUILA**

Arette Blanco	\$11
Calle 23 Blanco	\$13
Arette Reposado	\$11
Herradura Anejo	\$14

## **DIGESTIF**

Amaro Montenegro	\$12
Averna	\$12
Bénédictine	\$12
Fernet Branca	\$12

## **LIQUEUR**

Limoncello	\$12
Drambuie	\$12
Patron Cafe XO	\$14
Cointreau	\$14
Grand Marnier	\$14
St.Germain Elderflower	\$12
Frangelico	\$12
Kahlua	\$12
Baileys	\$12

*Add \$2 for mixed drinks. Tonic / Cola / Lemonade / Dry / Soda*

# **SPIRITS**