

Set menu A - \$79 Per Person

NOBLE

Bread on Arrival

ENTREE

Textures Of Cauliflower VG/GF/NF

Whipped Tofu, Puffed Quinoa, Curry Oil

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Aged House Made Beef Tartare NF/DF

Capers, Cornichons, Dijonnaise, Sourdough

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Butternut Squash Risotto V/NF/GF

Pepitas, Goats' Cheese, Sage, Beurre Noisette

MAIN

Spiced Garbanzo Croquettes VG/GF/NF

Cannellini Beans, Beetroot Variations, Bitter Leaves

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Local Caught Catch Of The Day NF

Melted Leeks & Fennel, Wasabi Beurre Blanc, Peas

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Wakanui Aged Beef Eye Fillet GF/NF

Celeriac, Celery, Roasted Grapes, Granny Smith, Jus

(accompanied with shared sides dishes)

DESSERT

Spiced Rum Panna Cotta GF

Otaki Floral Honey, Pamu Deer Milk, Saffron, Pistachios

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Noble Baked Citrus Tart NF

NZ Winter Citrus, Triple Sec, Mascarpone

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Whittaker's Dark Chocolate Mousse GF/NF

Passionfruit, Banana, Wild Rice, Passoa

Set menu B - \$95 Per Person

NOBLE

Selection of House Made Canapés & Bread To Begin

ENTREE

Textures Of Cauliflower VG/GF/NF

Whipped Tofu, Puffed Quinoa, Curry Oil

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Aged House Made Beef Tartare NF/DF

Capers, Cornichons, Dijonnaise, Sourdough

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Butternut Squash Risotto V/NF/GF

Pepitas, Goats' Cheese, Sage, Beurre Noisette

MAIN

Spiced Garbanzo Croquettes VG/GF/NF

Cannellini Beans, Beetroot Variations, Bitter Leaves

~

Local Caught Catch Of The Day NF

Melted Leeks & Fennel, Wasabi Beurre Blanc, Peas

~

Wakanui Aged Beef Eye Fillet GF/NF

Celeriac, Celery, Roasted Grapes, Granny Smith, Jus

(accompanied with shared sides dishes)

DESSERT

Spiced Rum Panna Cotta GF

Otaki Floral Honey, Pamu Deer Milk, Saffron, Pistachios

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Noble Baked Citrus Tart NF

NZ Winter Citrus, Triple Sec, Mascarpone

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Whittaker's Dark Chocolate Mousse GF/NF

Passionfruit, Banana, Wild Rice, Passoa

CHEESE

Noble Rot Cheese Selection