



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

Whole table must participate when choosing a Noble Selection Menu

5 Courses - \$105

w/ Sommeliers Selection Wine Match - \$165

w/ Coravin Experience Wine Match - \$195

6 Courses - \$115

w/ Sommeliers Selection Wines Match - \$185

w/ Coravin Experience Wine Match - \$225

Noble Shallot Tarte Tatin

Aceto Modena, Pancetta, Taramasalata & Watercress

Wine Match: 2016 Schloss Johannisberg Riesling, Rheingau, Germany

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Butternut Squash Risotto

Pepitas, Goats' Cheese, Sage, Beurre Noisette

Wine Match: 2014 DeMorgenzon Maestro Blanc, Stellenbosch, South Africa

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Pan-Seared Atlantic Scallops

Wild Mushrooms, Green Peppercorns, Pomme Anna, Radish

Wine Match: 2018 Domaine Ostertag Les Jardins Pinot Noir, Alsace, France

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Wakanui Aged Beef Eye Fillet

Celeriac, Celery, Roasted Grapes, Granny Smith, Jus

Wine Match: 2012 Chateau Marsyas Cabernet/Merlot/Shiraz, Bekaa Valley, Lebanon

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Whittaker's Dark Chocolate Mousse

Passionfruit, Banana, Wild Rice, Passoa

Wine Match: 2017 Donnafugata Ben Rye Passito di Pantelleria, Sicily, Italy

DEGUSTATION