



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

Cured Yellowfin Tuna

Vanilla & Lime Pickle, Avocado, Radish, Cucumber, Tapioca, Seaweed

Sommelier Wine Match: 2017 Domaine Mongeard-Mugneret Bourgogne Aligote Burgundy, France

Coravin Wine Match: 2019 Domaine Tempier Bandol Blanc Clairette - UB - Rolle - Marsanne Provence, France

Buffalo Yoghurt Panna Cotta

Grapefruit, Cherry Tomatoes, Green Olives, Anchovies, Croutons

Sommelier Wine Match: 2019 Estate Argyros Atlantis Assyrtiko Santorini, Greece

Coravin Wine Match: 2015 Conceito Alvarinho Vinho Verde, Portugal

Wakanui Aged Beef Eye Fillet

Pomme Anna, Oyster Mushrooms, Fondant Onion, Watercress & Jus

Sommelier Wine Match: 2014 Ken Forrester Renegade GSM Stellenbosch, South Africa

Coravin Wine Match: 2018 Kanonkop Estate Pinotage Stellenbosch, South Africa

Comte Creme Brûlée

Candied Walnuts, Dulce de Leche, Fresh Apple

Sommelier Wine Match: 2017 De Bortoli Noble One Botrytis Semillon Riverina, Australia

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

Summer Berry Mille-Feuille

Pamu Deer Milk, Strawberry, Raspberry, La Cigogne Framboise

Sommelier Wine Match: 2009 Sensi Vin Santo del Chianti Tuscany, Italy

Coravin Wine Match: 2012 Estate Argyros Vin Santo Santorini, Greece