

NOBLE
rot BLE
wine bar

50
BEST *Discovery*

Dinner - Everyday from 5pm



Oysters - Minimum 3

Changes Daily, Market
Price



Fromage

One Cheese \$12

Two Cheeses \$22

Three Cheeses \$30

Chicken Liver Parfait \$15

Served with toasted
sourdough & cornichons

Charcuterie

Served with cornichons
& toasted sourdough bread

Saucisson Sec - France

Wagyu Bresaola - Australia

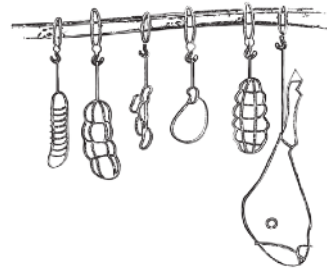
Prosciutto - Italy

Chorizo Piccante - Spain

One Charcuterie \$12

Two Charcuterie \$22

Three Charcuterie \$30



FOR ONE & FOR ALL



'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

Sommeliers Selection Wine Match \$165

Coravin Experience Wine Match \$195

6 courses, \$115

Sommeliers Selection Wine Match \$185

Coravin Experience Wine Match \$225

DEGUSTATION

ENTREE

Buffalo Yoghurt Panna Cotta \$24 NF

Grapefruit, Cherry Tomatoes, Green Olives,
Anchovies, Croutons

~

Noble Aged Beef Tartare \$23 NF/DF

Chives, Cornichons, Dijonnaise, Sourdough

~

Pan-Fried Ricotta Gnocchi \$24 NF

Melted Courgettes, Chilli, Ham Hock, Parmigiano-
Reggiano, Arugula

~

Cured Yellowfin Tuna \$25 NF/GF/DF

Chives, Cornichons, Dijonnaise, Toasted Sourdough

~

Steamed Ginger & Turmeric Cake \$21 NF/GF/VG

Garbanzo, Coconut, Pickled Mustard, Curry Oil

MAIN

Spice Glazed Carrots \$34 VG/GF/NF

Sumac, Pickled Shallots, Whipped Tofu,
Puffed Quinoa, Bitter Leaves

~

Local Caught Catch Of The Day \$M.P NF

Summer Beans, Wasabi, Charred Sweetcorn, Peas,
Fennel, Sea Urchin

~

Wakanui Aged Beef Eye Fillet \$44 GF/NF

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

~

Pan Seared Wild Caught Atlantic Scallops \$45 NF

Prawn Tortellini, Pepparonata, Black Olives, Basil

~

Sous-Vide NZ Duck Breast \$44 NF/DF

Liver Parfait, Duck & Hen Croquette, Beetroot,
Granny Smith

Side Dishes - Change Daily

PLATES

Summer Berry Mille-Feuille \$18 NF

Pamu Deer Milk, Strawberry, Raspberry, La Cigogne Framboise

~

Noble Mango Charlotte \$18 GF

Macadamia, Crème Fraiche, Mint, Tonka Bean, Gin

~

Whittaker's Black Forest \$18 DF/NF/GF

NZ Cherry, 50% Chocolate, Coconut Cream, Kirsch

~

Noble Rot Truffle Selection \$6 each GF

DIGESTIF

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 2004	\$15
Delord Bas Armagnac X.O.	\$18
Delord Bas Amagnac Vintage 1995	\$23
Delord Bas Amagnac Vintage 1982	\$25

HOT DRINKS

L'affare Espresso	
Black - \$4 / White -	\$5
Liqueur Coffee	\$14
T Leaf Tea	\$6
Hot Chocolate	\$5

SWEET

DESSERT WINE

New Zealand

		60ml
NV Clearview Sea Red	Hawke's Bay	13
2018 Alpha Domus Noble Semillon	Hawke's Bay	14
2011 Ata Rangi Kahu Botrytis Riesling	Martinborough	19
2016 Churton Petit Manseng	Marlborough	13
2015 Greywacke Botrytis Pinot Gris	Marlborough	13
2018 Johanneshof Noble Late Harvest Riesling	Marlborough	15
2006 Jackson Estate Botrytis Riesling	Marlborough	19
2018 Fromm Beerenauslese Riesling	Marlborough	14
2016 Pegasus Bay Encore Noble Riesling	Waipara, Canterbury	14
2018 Prophet's Rock Vin de Paille Pinot Gris	Central Otago	21

International

2014 Newton Johnson L'illa Noble Late Harvest Chenin Blanc	Walker Bay, South Africa	13
2015 Belasco de Baquedano Antracita Ice Wine	Lujan de Cuyo, Mendoza, Argentina	25
2017 De Bortoli Noble One Botrytis Semillon	Riverina, Australia	14
2009 Sensi Vin Santo del Chianti	Tuscany, Italy	13
2012 Estate Argyros Vin Santo	Santorini, Greece	26
2015 Anselmi I Capitelli Recioto di Soave	Soave, Veneto, Italy	17
2017 Donnafugata Ben Rye Passito di Pantelleria	Sicily, Italy	21
2018 Paul Jaboulet Aine Muscat de Beaumes-de-Venise	Rhône Valley, France	14
Alvear Solera Reserva 1927, Pedro Ximénez	Montilla-Morilez, Spain	15

Sauternes

2016 Château Villefranche	Sauternes, France	14
2001 Château Raymond-Lafon	Sauternes, France	27
2002 Château d'Yquem	Sauternes, France	99

Port / Madeira/ Other Fortified Wines

Port - Portugal

		60ml
NV Ferreira Fine White	Oporto, Portugal	13
NV Graham's Fine Tawny	Oporto, Portugal	14
2013 Dow's LBV	Oporto, Portugal	14
1997 Graham Vintage Port	Oporto, Portugal	31
1985 Dow's Vintage Vintage Port	Oporto, Portugal	37
2003 Fonseca Vintage Port	Oporto, Portugal	39
1997 Quinta do Noval Silval Vintage Port	Oporto, Portugal	35
2007 Quinta do Vesuvio Single Quinta Vintage Port	Oporto, Portugal	35
Warre's Otima 10 Year old Tawny	Oporto, Portugal	18
Warre's Otima 20 Year old Tawny	Oporto, Portugal	26
Sandeman 30 Year old Tawny	Oporto, Portugal	34

Madeira - Other Fortified Wines

Madeira - Portugal

		60ml
H & Henriques Rainwater	Madeira, Portugal	10
Barbeito Verdelho 10 Year Old Reserve	Madeira, Portugal	18
H & Henriques Sercial 10 Years Old	Madeira, Portugal	18
H & Henriques Terrantez 20 Years Old	Madeira, Portugal	25
1999 Barbeito Tinta Negra Colheita	Madeira, Portugal	23

Other Fortified Wines

		60ml
NV Bénédicte et Stéphane Tissot Macvin du Jura Blanc (n)	Jura, France	14
2008 Domaine de La Rectorie Banyuls Leon Parce	Languedoc-Roussillon, France	16
1945 Besombes Rivesaltes Cuvee Amedee	Languedoc-Roussillon, France	48
NV Campbells Topaque	Rutherglen, Victoria, AU	12
NV Chambers Grand Muscat	Rutherglen, Victoria, AU	35
Grant Burge 10 Year Old Tawny	Barossa, Australia	15
2013 Klein Constantia Vin de Constance	Constantia, South Africa	32