



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

Market Fish Crudo

Passionfruit, Tonka, Jalapeño, Mango, Wild Rice, Basil
Sommelier Wine Match: 2019 Bodegas Terras Gauda O Rosal Albariño
Coravin Wine Match: 2019 Estate Argyros Assyrtiko

Leek & Gruyère Vol-au-Vent

Hen Rilette, Quail Egg, Cucumber, Truffle Oil
Sommelier Wine Match: 2017 Trinity Hill Marsanne - Viognier
Coravin Wine Match: 2018 Albert Boxler Sylvaner

Wakanui Aged Beef Eye Fillet

Eggplant, Courgette, Tomato & Red Onion Relish, Pomme Anna, Jus
Sommelier Wine Match: 2016 Marichal Reserve Collection Tannat
Coravin Wine Match: 2014 Newton Johnson 'Granum' Mouvedre - Syrah

Parmigiano-Reggiano Mille Feuille

Rehydrated Port Figs, Fresh NZ Figs, Fortified Maple, Bitter Leaves
Sommelier Wine Match: Grant Burge 10 Year Old Tawny
Coravin Wine Match: Barbeito Verdelho 10 Year Old Reserve Madeira

Butternut Paris-Brest

Whipped Ricotta, Nutmeg, Vanilla, Pepita Praline
Sommelier Wine Match: 2009 Sensi Vin Santo del Chianti
Coravin Wine Match: 2018 Donnafugata Ben Rye Passito di Pantelleria