

Set Menu A - \$95 Per Person



Bread on Arrival

ENTREE

Smoked Prawn Crumpet NF

Cucumber, Tartare Sauce, Radish, Seaweed, Caviar

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Twice-Baked Butternut Soufflé NF/V

Parmigiano, Goats Cheese, Granny Smith, Pepitas, Herb Oil

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Noble Aged Beef Tartare NF

Aioli, Capers, Chives, Kettle Chips

MAIN

Noble Stuffed Capsicum VG/GF/NF

Kidney & Garbanzo Beans, Date Purée, Steamed Kale, Pickles

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Local Caught Catch Of The Day NF

Cannellini Bean Stew, Currants, Saucisson Sec, Brioche

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Wakanui Aged Beef Eye Fillet GF/NF

Braised Beef Cheek, Cauliflower, Witloof, Charred Shallots, Jus

(accompanied with shared sides dishes)

DESSERT

Spiced Pear Tarte Tatin V

Star Anise, Candied Walnuts, Crème Fraiche Sorbet

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Baci di Dama con Arancia GF

Whipped Ricotta, NZ Orange Variations, Amaretto

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Noble Chocolate Fondant GF

Whittaker's, Coffee, Frangelico, Hazelnuts, Mascarpone

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Cheese NF

Served w/ Bread, Quince Paste & Grapes

Set Menu B - \$115 Per Person



Canapés & Bread on Arrival

ENTREE

Smoked Prawn Crumpet NF

Cucumber, Tartare Sauce, Radish, Seaweed, Caviar

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Twice-Baked Butternut Soufflé NF/V

Parmigiano, Goats Cheese, Granny Smith, Pepitas, Herb Oil

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Noble Aged Beef Tartare NF

Aioli, Capers, Chives, Kettle Chips

MAIN

Noble Stuffed Capsicum VG/GF/NF

Kidney & Garbanzo Beans, Date Purée, Steamed Kale, Pickles

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Local Caught Catch Of The Day NF

Cannellini Bean Stew, Currants, Saucisson Sec, Brioche

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Wakanui Aged Beef Eye Fillet GF/NF

Braised Beef Cheek, Cauliflower, Witloof, Charred Shallots, Jus

(accompanied with shared sides dishes)

DESSERT

Spiced Pear Tarte Tatin V

Star Anise, Candied Walnuts, Crème Fraiche Sorbet

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Baci di Dama con Arancia GF

Whipped Ricotta, NZ Orange Variations, Amaretto

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Noble Chocolate Fondant GF

Whittaker's, Coffee, Frangelico, Hazelnuts, Mascarpone

CHEESE

Cheese Selection NF

Served w/ Bread, Quince Paste & Grapes