

NOBI  
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**50**  
**BEST**

*Discovery*



## OYSTERS

Live Oysters - Minimum 3 - Market Price  
with mignonette & fresh lemon

## FROMAGE

One - \$13 Two - \$24 Three - \$35

Vintage Waikato - *Onewhero, New Zealand*

Camembert du Bocage - *Normandy, France*

Moliterno al Tartufo - *Sardinia, Italy*

Tomme de Chèvre - *Poitou-Charentes, France*

Roquefort Papillon Noir - *Midi-Pyrenees, France*

**Served w/ quince paste, sourdough & grapes**

## CHARCUTERIE

One - \$13 Two - \$24 Three - \$35

Saucisson Sec - *France*

Bresaola - *Italy*

Prosciutto - *Italy*

Chorizo Piccante - *Spain*

**Served w/ cornichons & sourdough**

**Chicken Liver Parfait \$18**

Cornichons, Toasted Sourdough

## SMALL PLATES

**Chargrilled Baby Octopus \$25 NF/GF**

Buttermilk, Watercress, Pineapple, Shallots, Sopressa

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**Smoked Prawn Crumpet \$25 NF**

Old Bay, Cucumber, Tartare Sauce, Radish,  
Seaweed, Caviar

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**Pickled Pork "Kransky" Pithivier \$25 NF**

Vintage Waikato, Habanero Mustard,  
Quail Egg, Sauerkraut

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**Noble Aged Beef Tartare \$23 NF/DF**

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

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**Steamed Ginger & Turmeric Cake \$22 NF/GF/VG**

Garbanzo, Coconut, Pickled Mustard, Curry Oil

## DESSERT

**Noble Baked Citrus Tart \$19 NF**

Variations of NZ Citrus, Triple Sec, Mascarpone

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**Whittaker's Dark Chocolate Cremeux \$19 GF/DF**

Rhubarb, Strawberry, Pistachio, Tonka Bean

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**Butternut Paris-Brest \$19 NF**

Whipped Ricotta, Nutmeg, Vanilla, Pepita Praline

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**Noble Rot Truffle Selection \$6 each**

Spiced Rum, Dark Chocolate & Dutch Cocoa **NF/GF**

Saffron, White Chocolate & Coconut **NF/GF**

Almond, Milk Chocolate & Disaronno **GF**

## **JUICE**

Cold Pressed Juice Orange / Apple 400ml	\$7
Tomato / Pineapple / Cranberry	\$7

## **SODA**

Karma Cola / Gingerella	\$8
All Good Organics <i>(*no added sugar);</i>	
Blood Orange */ Blackcurrant *	\$8
Diet Coke	\$6
Lemonade	\$6

## **WATER**

Antipodes Sparkling or Still - 1L	\$12
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## **T LEAF TEA**

English Breakfast / Earl Grey	
Green / Peppermint / Camomile	\$6

## **L'AFFARE ESPRESSO**

Black / White	\$5 / \$6
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# **SOFT DRINK**

## **BOTTLED BEER**

Heineken European Lager 5%	Auckland, NZ	\$12
Waitoa Mosaniac Single Hop IPA 6%	Wellington, NZ	\$12
ParrotDog Birdseye Hazy IPA 5.8%	Wellington, NZ	\$13
Garage Project Pale Lager 4.8%	Wellington, NZ	\$12
Garage Project Cereal Milk Stout 4.7%	Wellington, NZ	\$12
Garage Project DFA Chilli, Mango, Lime IPA 7.5%	Wellington, NZ	\$13
Rodenbach Grand Cru, Red Ale 6%	Roeselare, Belgium	\$16
2020 Chimay Blue Trappistes 9%	Chimay, Belgium	\$18
Peroni Libera 0%	Bergamo, Italy	\$10

## **CIDER**

South Cider - Crisp Apple - 330ml	Wellington, NZ	\$10
Abel Methode Cider 6.5% - 500ml	Nelson, NZ	\$22
Coat Albret Cider Brut NV - 750ml	Brittany, France	\$54

# **BEER**

## THE CLASSICS

<b>Mojito</b>	<b>\$19</b>
Havana 3YO, lime, mint, soda	
<i>Served tall with plenty of lime and mint</i>	
<b>Negroni</b>	<b>\$21</b>
Tanqueray, Campari, Antica Formula	
<i>Served on the rocks, orange twist</i>	
<b>Martini</b>	<b>\$22</b>
Your choice of Lighthouse Gin or Belvedere Vodka*, Martini Bianco	
<i>Stirred or shaken, served up, olives or lemon twist</i>	
<b>Bourbon Old Fashioned</b>	<b>\$20</b>
Makers Mark, Angostura Bitters	
<i>Stirred, served on the rocks, orange zest</i>	
<b>Manhattan</b>	<b>\$22</b>
Wild Turkey Rye, Antica Formula, Martini Extra Dry, Bitters	
<i>Stirred and served up, orange zest, Maraschino cherry</i>	

\* Alternative Gin & Vodka available, priced accordingly

**COCKTAILS**

## APERITIF

Aperol	\$11
Campari	\$11
Dubonnet	\$11
Suze	\$11

## VODKA

42 Below	\$12
Blue Duck	\$14
Żubrówka Bison Grass	\$14
Belvedere	\$15

## GIN

Tanqueray	\$12
Bombay Sapphire	\$12
Lighthouse	\$13
Black Robin	\$14
Reid + Reid Gin Barrel Aged	\$15
Tanqueray 10	\$18
Hendricks	\$19

## BRANDY

Hennessy V.S.	\$14
Hine Rare V.S.O.P	\$18
Hennessy X.O	\$28
Calvados du Breuil D'Auge V.S.O.P	\$15
Calvados Gontier Domfrontais 2013	\$16
Delord Bas Armagnac X.O.	\$19
Delord Bas Armagnac Vintage 1995	\$24
Delord Bas Armagnac Vintage 1982	\$26

## RUM

Havana Club 3 Years	\$12
Havana Club Añejo 7 Years	\$14
Plantation 3 Star	\$12
Kraken Spiced Rum	\$14
Diplomatico Reserva Exclusiva	\$15
Matusalem 15 year old	\$16

## GRAPPA

Antinori Tignanello	\$15
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*Add \$2 for mixed drinks. Tonic / Cola / Lemonade / Dry / Soda*

# SPIRITS

## **SINGLE MALT WHISKY**

### ***Isle of Skye + Highlands***

Talisker 10 year old	\$16
The Dalmore 12 year old	\$14
Edradour 10 year old	\$14
Old Pulteney 12 year old	\$16
Oban 14 year old	\$22

### ***Lowlands***

Auchentoshan 12 year old	\$15
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### ***Islay***

Bowmore 12 year old	\$15
Langavulin 16 year old	\$16
Laphroaig 10 year old	\$16
Ardbeg 10 year old	\$16
Caol Ila 12 year old	\$16
Bunnahabhain 12 year old	\$17
Kilchoman 'Sanaig'	\$15
Bruichladdich Port Charlotte 10 yo	\$19

### ***Campbeltown***

Springbank 10 year old	\$15
Glen Scotia Double Cask	\$14
Kilkerran 12 year old	\$14

## ***Speyside***

Glenrothes 'American Oak' 1995	\$18
Glenfarclas 15 year old	\$19
Macallan 12 year old	\$18

## **NEW ZEALAND**

Thomson Manuka Wood Smoke	\$16
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## **JAPANESE WHISKEY**

Nikka Takesuru Blend	\$15
Matsui Sakura Cask Single Malt	\$19
Kurayoshi 18 year old	\$23

## **IRISH WHISKEY**

Jameson	\$13
Teeling Irish Whiskey	\$14

## **AMERICAN WHISKEY**

Jim Beam	\$11
Maker's Mark	\$13
Woodford Reserve	\$16
Jack Daniels	\$12
Wild Turkey Rye	\$13

# **SPIRITS**

## **BLENDED SCOTCH**

Monkey Shoulder	\$12
Shackleton Blended Malt	\$13
Chivas 18 year old	\$21

## **TEQUILA**

Arette Blanco	\$11
Arette Reposado	\$13
Calle 23 Blanco	\$13
Herradura Anejo	\$15

## **DIGESTIF**

Amaro Montenegro	\$12
Averna	\$12
Bénédictine	\$12
Fernet Branca	\$12
Chartreuse Green	\$14
Chartreuse Yellow	\$14

## **LIQUEUR**

Limoncello	\$12
Drambuie	\$12
Patron Cafe XO	\$14
Cointreau	\$14
Grand Marnier	\$14
St.Germain Elderflower	\$12
Frangelico	\$13
Kahlua	\$13
Baileys	\$13

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# **SPIRITS**