

Set Menu A - \$95 per person

NOBLE

Bread on Arrival

ENTREE

Smoked Prawn Crumpet NF

Cucumber, Tartare Sauce, Radish, Seaweed, Caviar

~

Steamed Ginger & Turmeric Cake NF/GF/VG

Garbanzo, Coconut, Pickled Mustard, Curry Oil

~

Noble Aged Beef Tartare NF

Barberries, Black Garlic Aioli, Chives, Kettle Chips

MAIN

Noble Stuffed Capsicum VG/GF/NF

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

~

Local Caught Catch Of The Day NF

Cannellini Bean Stew, Currants, Saucisson Sec, Brioche

~

Wakanui Aged Beef Eye Fillet GF/NF

Pomme Anna, Cauliflower, Witloof, Charred Shallots, Jus

(accompanied with shared sides dishes)

DESSERT

Noble Baked Citrus Tart NF

Variations of NZ Citrus, Triple Sec, Mascarpone

~

Whittaker's Dark Chocolate Cremeux GF/DF

Rhubarb, Strawberry, Pistachio, Tonka Bean

~

Butternut Paris-Brest NF

Whipped Ricotta, Nutmeg, Vanilla, Pepita Praline

~

Cheese NF

Served w/ Bread, Quince Paste & Grapes

Set Menu B - \$115 per person

NOBLE

Canapés & Bread on Arrival

ENTREE

Smoked Prawn Crumpet NF

Cucumber, Tartare Sauce, Radish, Seaweed, Caviar

~

Steamed Ginger & Turmeric Cake NF/GF/VG

Garbanzo, Coconut, Pickled Mustard, Curry Oil

~

Noble Aged Beef Tartare NF

Barberries, Black Garlic Aioli, Chives, Kettle Chips

MAIN

Noble Stuffed Capsicum VG/GF/NF

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

~

Local Caught Catch Of The Day NF

Cannellini Bean Stew, Currants, Saucisson Sec, Brioche

~

Wakanui Aged Beef Eye Fillet GF/NF

Pomme Anna, Cauliflower, Witloof, Charred Shallots, Jus

(accompanied with shared sides dishes)

DESSERT

Noble Baked Citrus Tart NF

Variations of NZ Citrus, Triple Sec, Mascarpone

~

Whittaker's Dark Chocolate Cremeux GF/DF

Rhubarb, Strawberry, Pistachio, Tonka Bean

~

Butternut Paris-Brest NF

Whipped Ricotta, Nutmeg, Vanilla, Pepita Praline

CHEESE

Cheese Selection NF

Served w/ Bread, Quince Paste & Grapes