



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 - \$115**

w/ Sommeliers Selection Wine Match - \$180

w/ Coravin Experience Wine Match - \$215

**6 Courses - \$130**

w/ Sommeliers Selection Wines Match - \$205

w/ Coravin Experience Wine Match - \$245

### **Smoked Prawn Crumpet**

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

Sommelier Wine Match: 2019 Terras Gauda Albarino Rias Baixas, Spain

Coravin Wine Match: 2018 F.X. Pichler Klostersatz Federspiel Grüner Veltliner Wachau, Austria

### **Chargrilled Baby Octopus**

Watercress, Pineapple, Pickled Shallots, Sopressa

Sommelier Wine Match: 2019 Leonildo Pieropan Soave Classico Veneto, Italy

Coravin Wine Match: 2019 Domaine Sigalas Assyrtiko Santorini, Greece

### **Wakanui Aged Beef Eye Fillet**

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

Sommelier Wine Match: 2017 Chateau B-Qa de Marsyas Cabernet/Shiraz Bekaa Valley, Lebanon

Coravin Wine Match: 2014 Newton Johnson 'Granum' Mourvedre - Syrah Hemel-en-Aarde, South Africa

### **Comte Creme Brûlée**

Candied Walnuts, Dulce de Leche, Fresh Apple

Sommelier Wine Match: 2017 De Bortoli Noble One Botrytis Semillon Riverina, Australia

Coravin Wine Match: 2017 Donnafugata Ben Rye Passito di Pantelleria Sicily, Italy

### **Whittaker's Dark Chocolate Cremeux**

Rhubarb, Strawberry, Pistachio, Tonka Bean

Sommelier Wine Match: 2019 Ata Rangi Kahu Botrytis Riesling Martinborough, New Zealand

Coravin Wine Match: 2012 Domaine Cauhape Noblesse du Temps Moelleux Petit Manseng Jurancon, France

**\*SAMPLE MENU ONLY\***

**DEGUSTATION**