

Set Menu A - \$95 per person

NOBLE

Bread on Arrival

ENTREE

Ora King Salmon Sashimi NF/GF/DF

Avocado, Cucumber, Radish, Vanilla, Tapioca, Caviar

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Shallot Tarte Tatin V/NF

Aceto Modena, Beetroot, Crème Fraîche, Endive

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Noble Chou Farci NF/GF

Cauliflower, Pickled Pork, Bitter Leaves, Puffed Quinoa

MAIN

Crispy Fried Eggplant VG/NF

Soy, Panko Crumb, Date Purée, Steamed Kale, Pickles

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Local Caught Catch Of The Day NF/GF/DF

Carrot, Green Peas, Wasabi Beurre Blanc, Mint, Coriander, Ginger

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55-Day Aged Beef Eye Fillet NF/GF

Charred Onion, Oyster Mushroom, Potato, Leek, Stout Velouté

(accompanied with shared sides dishes)

DESSERT

Noble Poached Pear GF/DF

White Wine, Saffron, Coconut, Pistachio, Vanilla

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Smoked Chocolate S'mores NF

Salted Pretzel, 50% Whittaker's, Baileys, Manuka

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Baba au Rhum NF

Pineapple, Malibu, Kaffir Lime, Crème Chantilly

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Cheese NF

Served w/ Bread, Quince Paste & Grapes

Set Menu B - \$115 per person

NOBLE

Canapés & Bread on Arrival

ENTREE

Ora King Salmon Sashimi NF/GF/DF

Avocado, Cucumber, Radish, Vanilla, Tapioca, Caviar

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Shallot Tarte Tatin V/NF

Aceto Modena, Beetroot, Crème Fraîche, Endive

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Noble Chou Farci NF/GF

Cauliflower, Pickled Pork, Bitter Leaves, Puffed Quinoa

MAIN

Crispy Fried Eggplant VG/NF

Soy, Panko Crumb, Date Purée, Steamed Kale, Pickles

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Local Caught Catch Of The Day NF/GF/DF

Carrot, Green Peas, Wasabi Beurre Blanc, Mint, Coriander, Ginger

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55-Day Aged Beef Eye Fillet NF/GF

Charred Onion, Oyster Mushroom, Potato, Leek, Stout Velouté

(accompanied with shared sides dishes)

DESSERT

Noble Poached Pear GF/DF

White Wine, Saffron, Coconut, Pistachio, Vanilla

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Smoked Chocolate S'mores NF

Salted Pretzel, 50% Whittaker's, Baileys, Manuka

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Baba au Rhum NF

Pineapple, Malibu, Kaffir Lime, Crème Chantilly

CHEESE

Cheese Selection NF

Served w/ Bread, Quince Paste & Grapes