



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

### **Ora King Salmon Sashimi**

Avocado, Cucumber, Radish, Vanilla, Tapioca, Caviar

Sommelier Match: 2020 Dr Loosen Erdener Treppchen Riesling Mosel, Germany

Coravin Match: 2018 Kir-Yianni Tarsanas Single Vineyard Assyrtiko Florina, Macedonia, Greece

### **Charred NZ Octopus**

Chorizo, Clams, Saffron, Butter Beans, Sea Vegetables

Sommelier Match: 2019 Ken Forrester Old Vine Reserve Chenin Blanc Stellenbosch, South Africa

Coravin Match: 2017 Dominio do Bibei Lalume Treixadura Ribeira, Spain

### **55-Day Aged Beef Eye Fillet**

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

Sommelier Match: 2020 Langmeil Three Gardens GSM Barossa Valley, South Australia

Coravin Match: 2019 Seghesio Sonoma Zinfandel Sonoma, USA

### **Comte Creme Brûlée**

Candied Walnuts, Dulce de Leche, Fresh Apple

Sommelier Match: 2004 Domaine Cazes Rivesaltes Ambré Languedoc-Roussillon, France

Coravin Match: H & Henriques Sercial 10 Years Old Madeira, Portugal

### **Smoked Chocolate S'mores**

Salted Pretzel, 50% Whittakers', Baileys, Manuka

Sommelier Match: Tonelli Corrado Visner di Pergola Selezione Vino di Visciole Marche, Italy

Coravin Match: 2009 Château Suduiraut Lions de Suduiraut Sauternes, France

**\*SAMPLE MENU ONLY\***

**DEGUSTATION**