

## **Set Menu A - \$95 per person**

*Please note that Set Menus are available for groups of 10 or more guests*

# 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