

NOBLE

wine bar

50
BEST

Discovery



OYSTERS

Live Oysters - Minimum 3 - Market Price
with mignonette & fresh lemon

FROMAGE

One - \$13 Two - \$24 Three - \$35

Vintage Waikato - *Onewhero, New Zealand*

Camembert du Bocage - *Normandy, France*

Moliterno al Tartufo - *Sardinia, Italy*

Tomme de Chèvre - *Poitou-Charentes, France*

Roquefort Papillon Noir - *Midi-Pyrenees, France*

Served w/ quince paste, sourdough & grapes

CHARCUTERIE

One - \$13 Two - \$24 Three - \$35

Saucisson Sec - *France*

Bresaola - *Italy*

Prosciutto - *Italy*

Chorizo Piccante - *Spain*

Served w/ cornichons & sourdough

Chicken Liver Parfait \$18

Cornichons, Toasted Sourdough

Noble Aged Beef Tartare \$18

Kettle Chips, Barberries, Grain Mustard,
Black Garlic Aioli

SMALL PLATES

Yellowfin Tuna Crudo \$25 NF/GF/DF

Coconut, Papaya, Shallots, Raspberry, Rice Crisps

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Smoked Prawn Crumpet \$25 NF

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

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Pork, Pistachio & Shiitake Terrine \$25

Pancetta, Piccalilli, Endive, Dill Pickles,
Toasted Sourdough

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Noble Summer Tart \$24 V/NF

Asparagus, Broad Beans, Green Beans, Gremolata,
Chèvre, Agrodulce

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Spiced Tapioca Croquettes \$22 VG/NF

Avocado, Ginger, Peas, Smoky Peanuts, Mustard Leaves

DESSERT

Rhubarb & Custard Tart \$19 NF

Macerated Strawberries, Spiced Rum Egnog

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Whittaker's Black Forrest \$19 NF/GF/DF

NZ Cherry, 50% Chocolate, Coconut, Kirsch

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Summer Fruits, Cream & Meringue \$19 NF/GF

Mango, Blueberry, Passionfruit, Boysenberry,
Pineapple, Kiwi

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Noble Rot Truffle Selection \$6 each

Cognac, Dark Chocolate & Dutch Cocoa **NF/GF**
Saffron, White Chocolate & Coconut **NF/GF**
Almond, Milk Chocolate & Disaronno **GF**

JUICE

Cold Pressed Juice Orange / Apple 400ml	\$7
Tomato / Pineapple / Cranberry	\$7

SODA

Karma Cola / Gingerella	\$8
All Good Organics <i>(*no added sugar);</i>	
Blood Orange */ Blackcurrant *	\$8
Diet Coke	\$6
Lemonade	\$6

WATER

Antipodes Sparkling or Still - 1L	\$12
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T LEAF TEA

English Breakfast / Earl Grey	
Green / Peppermint / Camomile	\$6

L'AFFARE ESPRESSO

Black / White	\$5 / \$6
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SOFT DRINK

BOTTLED BEER

Heineken European Lager 5%	Auckland, NZ	\$12
Garage Project Pale Lager 4.8%	Wellington, NZ	\$12
Waitoa Kia Ora Pilsner 4.5%	Wellington, NZ	\$12
Panhead Quickchange XPA 4.6%	Wellington, NZ	\$12
Waitoa Aotearoa Pale Ale 5.5%	Wellington, NZ	\$12
ParrotDog Birdseye Hazy IPA 5.8%	Wellington, NZ	\$13
Garage Project DFA Chilli, Mango, Lime IPA 7.5%	Wellington, NZ	\$13
Garage Project Cereal Milk Stout 4.7%	Wellington, NZ	\$12
Rodenbach Grand Cru, Red Ale 6%	Roeselare, Belgium	\$16
2020 Chimay Blue Trappistes 9%	Chimay, Belgium	\$18
Peroni Libera 0%	Bergamo, Italy	\$10

CIDER

Peckham's Apple Cider 5.6% - 330ml	Nelson, NZ	\$10
Abel Methode Cider 7% - 500ml	Nelson, NZ	\$22
Coat Albret Cider Brut NV 5% - 750ml	Brittany, France	\$54

BEER

THE CLASSICS

Mojito	\$19
Havana 3YO, lime, mint, soda	
<i>Served tall with plenty of lime and mint</i>	
Negroni	\$21
Tanqueray, Campari, Antica Formula	
<i>Served on the rocks, orange twist</i>	
Martini	\$22
Your choice of Lighthouse Gin or Belvedere Vodka*, Martini Bianco	
<i>Stirred or shaken, served up, olives or lemon twist</i>	
Bourbon Old Fashioned	\$20
Makers Mark, Angostura Bitters	
<i>Stirred, served on the rocks, orange zest</i>	
Manhattan	\$22
Wild Turkey Rye, Antica Formula, Martini Extra Dry, Bitters	
<i>Stirred and served up, orange zest, Maraschino cherry</i>	

* Alternative Gin & Vodka available, priced accordingly

COCKTAILS

APERITIF

Aperol	\$11
Campari	\$11
Dubonnet	\$11
Suze	\$11

VODKA

42 Below	\$12
Blue Duck	\$14
Żubrówka Bison Grass	\$14
Belvedere	\$15

GIN

Tanqueray	\$12
Bombay Sapphire	\$12
Lighthouse	\$13
Black Robin	\$14
Reid + Reid Gin Barrel Aged	\$15
Tanqueray 10	\$18
Hendricks	\$19

BRANDY

Hennessy V.S.	\$14
Hine Rare V.S.O.P	\$18
Hennessy X.O	\$28
Calvados du Breuil D'Auge V.S.O.P	\$15
Calvados Gontier Domfrontais 2013	\$16
Delord Bas Armagnac X.O.	\$19
Delord Bas Armagnac Vintage 1995	\$24
Delord Bas Armagnac Vintage 1982	\$26

RUM

Havana Club 3 Years	\$12
Havana Club Añejo 7 Years	\$14
Plantation 3 Star	\$12
Kraken Spiced Rum	\$14
Diplomatico Reserva Exclusiva	\$15
Matusalem 15 year old	\$16

GRAPPA

Antinori Tignanello	\$15
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Add \$2 for mixed drinks. Tonic / Cola / Lemonade / Dry / Soda

SPIRITS

SINGLE MALT WHISKY

Isle of Skye + Highlands

Talisker 10 year old	\$16
The Dalmore 12 year old	\$14
Edradour 10 year old	\$14
Old Pulteney 12 year old	\$16
Oban 14 year old	\$22

Lowlands

Auchentoshan 12 year old	\$15
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Islay

Bowmore 12 year old	\$15
Langavulin 16 year old	\$16
Laphroaig 10 year old	\$16
Ardbeg 10 year old	\$16
Caol Ila 12 year old	\$16
Bunnahabhain 12 year old	\$17
Kilchoman 'Sanaig'	\$15
Bruichladdich Port Charlotte 10 yo	\$19

Campbeltown

Springbank 10 year old	\$15
Glen Scotia Double Cask	\$14
Kilkerran 12 year old	\$14

Speyside

Glenrothes 'American Oak' 1995	\$18
Glenfarclas 15 year old	\$19
Macallan 12 year old	\$18

NEW ZEALAND

Thomson Manuka Wood Smoke	\$16
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JAPANESE WHISKEY

Nikka Takesuru Blend	\$15
Matsui Sakura Cask Single Malt	\$19
Kurayoshi 18 year old	\$23

IRISH WHISKEY

Jameson	\$13
Teeling Irish Whiskey	\$14

AMERICAN WHISKEY

Jim Beam	\$11
Maker's Mark	\$13
Woodford Reserve	\$16
Jack Daniels	\$12
Wild Turkey Rye	\$13

SPIRITS

BLENDED SCOTCH

Monkey Shoulder	\$12
Shackleton Blended Malt	\$13
Chivas 18 year old	\$21

TEQUILA

Arette Blanco	\$11
Arette Reposado	\$13
Calle 23 Blanco	\$13
Herradura Anejo	\$15

DIGESTIF

Amaro Montenegro	\$12
Averna	\$12
Bénédictine	\$12
Fernet Branca	\$12
Chartreuse Green	\$14
Chartreuse Yellow	\$14

LIQUEUR

Limoncello	\$12
Drambuie	\$12
Patron Cafe XO	\$14
Cointreau	\$14
Grand Marnier	\$14
St.Germain Elderflower	\$12
Frangelico	\$13
Kahlua	\$13
Baileys	\$13

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