



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

Yellowfin Tuna Crudo

Coconut, Papaya, Shallots, Raspberry, Rice Crisps

Sommelier Wine Match: 2021 Henschke Peggy's Hill Riesling Eden Valley, South Australia

Coravin Wine Match: 2016 Steiner Reserve Grüner Veltliner Grand Cru Kamptal, Austria

Noble Summer Tart

Asparagus, Broad Beans, Green Beans, Gremolata, Chèvre, Agrodolce

Sommelier Wine Match: 2020 Badenhorst Secateurs Chenin Blanc Swartland, South Africa

Coravin Wine Match: 2020 Bodegas Rafael Palacios 'Louro' Godello Valdeorras, Spain

NZ Aged Lamb Rack

Balsamic Strawberries, Pomme Anna, Romesco, Basil

Sommelier Wine Match: 2012 Bodegas Valdemar Conde Valdemar Reserva Rioja, Spain

Coravin Wine Match: 2018 Finca Mendel Malbec Luján de Cuyo, Mendoza, Argentina

Comte Creme Brûlée

Candied Walnuts, Dulce de Leche, Fresh Apple

Sommelier Wine Match: Pellegrino Garibaldi Dolce Marsala Sicily, Italy

Coravin Wine Match: Barbeito 10YO Verdehlo Madeira, Portugal

Summer Fruits, Cream & Meringue

Mango, Blueberry, Passionfruit, Boysenberry, Pineapple, Kiwi

Sommelier Wine Match: 2016 Pegasus Bay Encore Noble Riesling North Canterbury, New Zealand

Coravin Wine Match: 2015 Tokaji Oremus Aszu 3 Puttonyos Tokaji, Hungary

SAMPLE MENU ONLY

DEGUSTATION