

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

Parisian Gnocchi NF

Asparagus, Speck, Taleggio Cream, Pecorino

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Yellowfin Tuna Tataki DF

White Anchovy Mayonnaise, Green Bean, Confit Potato, Egg Yolk Purée,
Olive Sponge

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Kumara Ceviche VG/GF/NF

Coconut Leche de Tigre, Aji Amarillo Crema, Coriander, Pepitas, Pickled Red Onions

MAIN

Date Molasses Glazed Eggplant GF/NF

Sesame Seed Dukkah, Tahini & Pepperoncini Crema, Feta, Mint, Cucumber,
Coriander Oil

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Seared Market Fish GF/NF

Artichoke Purée, White Bean & Fennel Ragout, Pomegranate, Capers & Cherry
Tomato Sauce Vierge

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Prime Angus Beef Eye Fillet GF/NF

Balsamic Braised Witloof, Watercress Purée, Ricotta Arancini, Confit Garlic Jus

DESSERT

Greek Yoghurt Panna Cotta NF/GF

Peach Gelée, Vanilla Ricotta Mousse, Rose Petal Meringue Shards

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Caramelised Pineapple VG/GF

Spiced Rum Caramel Sauce, Sesame Halawa, Pistachio, Coconut Sorbet, Coriander

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Dark Chocolate Delice GF/NF

Beetroot Ice Cream, Raspberry Mascarpone Mousse, Lime & Chocolate Soil

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Cheese NF

Served w/ Bread, Quince Paste & Grapes

Set Menu B - \$115 per person

NOBLE

Canapés & Bread on Arrival

ENTREE

Parisian Gnocchi NF

Asparagus, Speck, Taleggio Cream, Pecorino

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Yellowfin Tuna Tataki DF

White Anchovy Mayonnaise, Green Bean, Confit Potato, Egg Yolk Purée,
Olive Sponge

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Kumara Ceviche VG/GF/NF

Coconut Leche de Tigre, Aji Amarillo Crema, Coriander, Pepitas, Pickled Red Onions

MAIN

Date Molasses Glazed Eggplant GF/NF

Sesame Seed Dukkah, Tahini & Pepperoncini Crema, Feta, Mint, Cucumber,
Coriander Oil

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Seared Market Fish GF/NF

Artichoke Purée, White Bean & Fennel Ragout, Pomegranate, Capers & Cherry
Tomato Sauce Vierge

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Prime Angus Beef Eye Fillet GF/NF

Balsamic Braised Witloof, Watercress Purée, Ricotta Arancini, Confit Garlic Jus

DESSERT

Greek Yoghurt Panna Cotta NF/GF

Peach Gelée, Vanilla Ricotta Mousse, Rose Petal Meringue Shards

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Caramelised Pineapple VG/GF

Spiced Rum Caramel Sauce, Sesame Halawa, Pistachio, Coconut Sorbet, Coriander

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Dark Chocolate Delice GF/NF

Beetroot Ice Cream, Raspberry Mascarpone Mousse, Lime & Chocolate Soil

CHEESE

Cheese Selection NF

Served w/ Bread, Quince Paste & Grapes