



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 by pre-booking only*

Please inform us if you have any dietary requirements

**\*Whole table must participate when choosing a Noble Selection Menu\***

**5 Courses - \$135**

w/ Sommeliers Selection Wine Match - \$215

w/ Coravin Experience Wine Match - \$235

**6 Courses - \$155**

w/ Sommeliers Selection Wines Match - \$255

w/ Coravin Experience Wine Match - \$275

**\*SAMPLE MENU ONLY\***

**Amuse Bouche**

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**Yellowfin Tuna Tataki**

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

Sommelier Match: 2022 Terrace Edge Albariño North Canterbury, New Zealand

Coravin Match: 2022 Château Roubine Cru Classé Blanc Côtes de Provence, France

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**Parisian Gnocchi**

Asparagus, Speck, Taleggio Cream, Pecorino

Sommelier Match: 2020 G. Stepp Pinot Blanc Pfalz, Germany

Coravin Match: 2019 Costers del Priorat Blanc de Closos Grenache Blanc Priorat, Spain

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**Kumara Ceviche**

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

Sommelier Match: 2021 Domaine Houchart Côtes de Provence Rosé Provence, France

Coravin Match: 2021 Castello di Verduno Basadone Pelaverga Piedmont, Italy

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**Canterbury Lamb Backstrap**

Mint & Pea Purée, Preserved Lemon Yoghurt, Broad Bean Salad, Charred Onion, Earl Grey Jus

Sommelier Match: 2021 Trapiche Medalla Malbec Uco Valley, Mendoza, Argentina

Coravin Match: 2019 Francis Ford Coppola Director's Cut Zinfandel Dry Creek Valley, USA

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**Greek Feta Espuma**

Cherry Tomato, Pomegranate, Cucumber & Beetroot Powder

Sommelier Match: Gonzalez Byass Fino Tio Pepe En Rama Jerez de la Frontera, Spain

Coravin Match: 2019 Petrakopoulos 'Gold' Zakynthino Kefalonia, Greece

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**Palate Cleanser**

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**Dark Chocolate Delice**

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

Sommelier Match: 2020 Corrado Tonelli Visner di Pergola Selezione Vino e Visciole Marche, Italy

Coravin Match: Rockford P. S. Marion Tawny Barossa, Australia