



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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Scallop Crudo

Melon Consommé, Avocado Crema, Chilli, Cucumber, Puffed Wild Rice, Coriander Oil

Sommelier Match: 2021 Kir-Yianni Estate "The North" Assyrtiko Naoussa, Greece

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

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Grilled Courgette

Ras El Hanout Sauce, Preserved Lemon Crema, Pickled Date, Toasted Cashews, Mint, Feta

Sommelier Match: 2020 Chanson Viré-Clessé Chardonnay Burgundy, France

Coravin Match: 2016 Ata Rangî Craighall Chardonnay Martinborough, New Zealand

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Parisian Gnocchi

Spicy Tomato Ragout, Roasted Cherry Tomato, Prosciutto, Basil Oil, Parmigiano

Sommelier Match: 2021 Franklin Estate Pinot Noir Frankland River, Western Australia

Coravin Match: 2019 Produttori del Barbaresco 'Barbaresco' Nebbiolo Piedmont, Italy

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Seared Canterbury Duck Breast

Duck Confit & Cherry Rillettes, Carrot Purée, Pickled Mustard Seed Jus, Radicchio, Amaretti

Sommelier Match: 2017 Viña Pedrosa Cepa Gavilán Tempranillo Ribera del Duero, Spain

Coravin Match: 2020 Bodegas Roda Sela Tempranillo Rioja, Spain

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Manchego Espuma

Sautéed Pink Oyster Mushroom, Blueberry Dressing, Toasted Hazelnuts, Porcini Powder

Sommelier Match: 2019 Heron's Flight Dolcetto Matakana, New Zealand

Coravin Match: 2021 Château Thivin Côte de Brouilly Les Sept Vignes Beaujolais, France

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Palate Cleanser

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Citrus Ricotta Mousse

Pine Nut Crumble, Rock Melon, Basil, Lemon Oil & Honey

Sommelier Match: 2019 Famille Perrin Muscat de Beaumes-de-Venise Rhône Valley, France

Coravin Match: 2021 Oremus Tokaji Late Harvest Tokaj, Hungary