



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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**Kingfish Escabeche**

Smoked Paprika Potato Espuma, Green Olive & Preserved Lemon Purée,  
Pickled Red Onion, Pepitas

Sommelier Match: 2021 Château Barthès Clairette - Ugni Blanc - Rolle Bandol, Provence, France

Coravin Match: 2021 Leonildo Pieropan La Rocca Soave Classico Veneto, Italy

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**Parisian Gnocchi**

Brown Butter Squash Purée, Sage, Pancetta, Amaretti, Pecorino

Sommelier Match: 2019 Ken Forrester Old Vine Reserve Chenin Blanc Stellenbosch, South Africa

Coravin Match: 2015 R. Lopez de Heredia Vina Tondonia 'Vina Gravonia' Crianza Rioja, Spain

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**Juniper Venison Tataki**

Braised Red Cabbage Purée, Croutons, Pickled Green Apple, Dill Sour Cream

Sommelier Match: 2021 Thymiopoulos 'Young Vines' Xinomavro Macedonia, Greece

Coravin Match: 2020 Bründlmayer St. Laurent Niederosterreich, Austria

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**Roasted Kurobuta Pork**

Black Pudding Parfait, Kumara Purée, Dried Fruit Mostarda, Witloof, Calvados Jus

Sommelier Match: 2022 Conterno Fantino Bricco Bastia Dolcetto d'Alba Piedmont, Italy

Coravin Match: 2021 Ridge Vineyards 'Three Valleys' Zinfandel Sonoma County, California, USA

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**Blue Cheese Panna Cotta**

Sautéed Pink Oyster Mushroom, Fig Jam, Toasted Hazelnuts, Porcini Powder

Sommelier Match: 2022 Mondillo Off - Dry Riesling Bendigo, Central Otago, New Zealand

Coravin Match: 2010 Vinoptima Ormond Grand Reserve Gewurtztraminer Gisborne, New Zealand

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**Palate Cleanser**

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**Milk Chocolate Mousse**

Chestnut Cake, Parsnip Ice Cream, Chocolate & Coffee Soil

Sommelier Match: Sanchez Romate Cream Sherry Andalucía, Spain

Coravin Match: H & Henriques Sercial 10 Years Old Madeira, Portugal

**DEGUSTATION**