



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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**Seared Hokkaido Scallops**

Kina Emulsion, Jerusalem Artichoke Purée, Mandarin, Oregano Oil

Sommelier Match: 2022 Patricius Tokaji Furmint Szaraz Dry Tokaj, Hungary

Coravin Match: 2022 Yann Chave Crozes - Hermitage Blanc Rhône Valley, France

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**Parsnip Fondant**

Date & Truffle Purée, Hazelnut Velouté, Pickled Pear, Sage

Sommelier Match: 2021 Astrolabe Wrekin Vineyard Chenin Blanc Marlborough, New Zealand

Coravin Match: 2022 Bründlmayer Ried Loiserberg 1ÖTW Grüner Veltliner Kamptal, Austria

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**Parisian Gnocchi**

Smoked Scamorza Sauce, Leek Fondue, Pancetta, Toasted Walnuts

Sommelier Match: 2021 Koehler-Ruprecht Kabinett Trocken - Pinot Noir Pfalz, Germany

Coravin Match: 2019 Pieropan 'Ruberpan' Valpolicella Superiore Veneto, Italy

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**Honey Glazed Lamb Shoulder**

Swede Purée, Charred Carrot, Pickled Turnip, Kawakawa Oil, Jus

Sommelier Match: 2018 Belasco De Baquedano 'AR Guentota' Malbec Luján De Cuyo, Argentina

Coravin Match: 2020 Bodegas Roda Sela Tempranillo Rioja, Spain

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**Goat Cheese Espuma**

Spiced Poached Pear, Cacao Nib

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

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

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**Palate Cleanser**

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**Hazelnut Financier**

Chocolate Cremeux, Vanilla Chantilly, Chocolate Soil, Banana Ice Cream

Sommelier Match: Sanchez Romate Cream Sherry Andalucía, Spain

Coravin Match: Barbeito 10 Year Old Malvasia Old Reserve Madeira, Portugal

**DEGUSTATION**