



CHARLEY NOBLE

Dinner from 5pm 7 nights

RAW & CURED

LIVE OYSTERS SHUCKED TO ORDER (MINIMUM ORDER 3) MP

natural / beer battered selections change daily

CHARCUTERIE BOARD 39

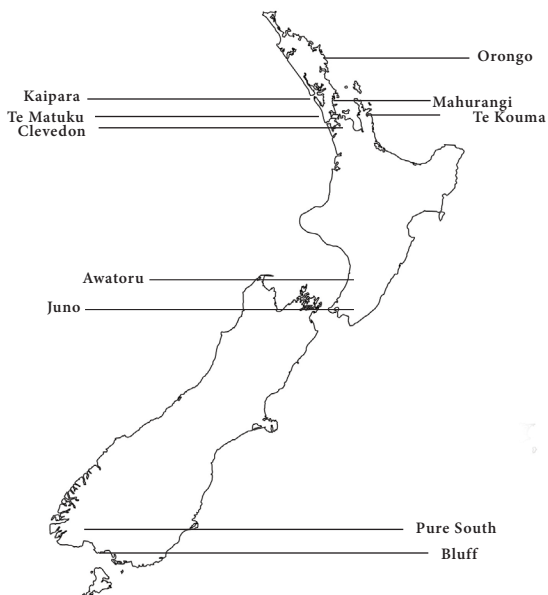
Jamon Serrano (Spain), Salame Milano (Italy), Bresaola della Veltellina (Italy), Coppa (Italy), pickles, crostini

CLASSIC BEEF TARTARE 28

egg yolk, crostini

MARKET FISH CEVICHE 25

tiger's milk, red capsicum, cucumber, red onion, orange, red chilli, coriander, crispy shallot



TO SHARE - SMALL PLATES

WELLINGTON SOURDOUGH 9
house-churned butter

POTATO FOCACCIA 9
rosemary olive oil, aged balsamic

+ **TARAMASALATA** 14
salmon roe, cucumber

+ **ARTICHOKE SPREAD** 12
charred artichoke, cashew, tahini, toasted pine nut, truffle oil

CHICKEN LIVER PARFAIT 14
ham hock jelly, parsley, crostini

WARMED OLIVES 10
pickled garlic, chilli, preserved lemon

SOURDOUGH BRUSCHETTA 14
artichoke, confit leek, caramelised apple, crispy leek

or

house-made ricotta, braised grape, serrano

ARANCINI (MINIMUM ORDER OF 2) 8.5 ea
tomato, basil, mozzarella

SMOKED FISH CROQUETTE (MINIMUM ORDER OF 2) 9.5 ea
béchamel sauce, smoked fish, soft herbs, salsa verde

SALADS & STARTERS

PEAR & GORGONZOLA SALAD 25
pear, apple, witlof, watercress, celery, golden raisin, Gorgonzola, walnut

SEAFOOD CHOWDER 30
mussel, fish, prawn, carrot, celery, bacon infused coconut cream
+ Wellington sourdough 7.5

WOODFIRED MAINS

WOODFIRED ROTISSERIE NEW ZEALAND PORK BELLY (DINNER ONLY - subject to availability) feijoa & green pear chutney, burnt apple, cider jus, watercress, leek oil	46
WILD AWATORU VENISON LOIN cauliflower & horseradish purée, juniper jus, purple baby carrot, black Doris plum, pomme soufflé	52
CELERIAC STEAK celeriac & apple purée, pecan gremolata, oyster mushroom, rainbow chard, tarragon salt	34
TWICE COOKED BEEF CHEEK pickled mushroom, burnt onion, hazelnut, sherry reduction	45
CHARLEY NOBLE BURGER beef patty, smoked cheese, bacon, pickles, relish, mayo, fries + additional patty	34 10

LARGER PLATES

LOCAL LINE CAUGHT MARKET FISH parsnip & vanilla purée, marinated mussel, cavolo nero, chive oil	48
BEER BATTERED FISH & CHIPS tartare, lemon	34
HOUSE POT PIE leaf salad	35
AGNOLOTTI Gorgonzola, pear, walnut, sage	e 27 m 37
SPAGHETTI prawn, cherry tomato, chilli oil, baby spinach	e 27 m 37

SIDES

ICEBERG WEDGE buttermilk ranch, pink onion	12
FRENCH PEAS bacon, cream, white wine, Parmesan	14
BRUSSELS SPROUTS house-made orange balsamic, bacon, hazelnut	14
ROAST AGRIA POTATOES beef fat, Kikorangi blue cheese, chive	14
FRIES aioli truffle mayo	12 14

WOODFIRED GRILL

NEW ZEALAND FISH & BEEF

KINGFISH STEAK (COOKED MEDIUM RARE) local, line caught	200g 46
EYE FILLET grass-fed Angus	200g 46
GREENSTONE CREEK SCOTCH FILLET grass-fed Angus	300g 58

Free-range, hand selected by master graders and gently aged. Exhibiting exceptionally high marbling for pure grass-fed beef, with a score of 4+, this steak showcases the highest quality in NZ beef.

PURE SOUTH SIRLOIN grass-fed Angus.	300g 58
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Hand picked premium aged beef with a marbling score of 4+. Elevated flavour, tenderness and succulence - aged for no less than 55 days. The harmonious union of obsessive selection & careful maturation.

LUMINA LAMB BACKSTRAP (COOKED MEDIUM — size subject to availability)	per 100g 19
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The culmination of a 15-year journey to create the world's most succulent lamb. Grass-fed and chicory & clover finished. Finely marbled with unrivalled tenderness, texture and taste.

NZ WAGYU RIBEYE ON THE BONE (size subject to availability) grain finished, served carved	per 100g 27
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Selected from Ohau Station, these cows grazed under the southern Alps and are grain finished 100 days. Grass-fed wagyu is sweet, nutty, juicy and tender with a high marbling score.

JAPANESE WAGYU

KAGOSHIMA A5 (COOKED MEDIUM RARE — size subject to availability) grass-fed, grain-finished Kuroge	per 100g 85
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Wagyu is produced primarily from the Japanese Black (Kuroge) cow and must be graded by the Japanese Meat Grading Association. A5 is the highest grade given, which indicates excellent marbling, colour, fat quality and texture. This is achieved by raising cattle in a stress-free grazing environment and by preserving their Wagyu heritage.

ALL GRILL ITEMS SERVED WITH A CHOICE OF:

SAUCES:
peppercorn brandy | blue cheese | salsa verde
or

BUTTERS:
maitre d'hôtel | black garlic | Café de Paris

+ additional sauce or butter