

CHARLEY NOBLE			EATERY & BAR		
Raw & Cured			Salads		
FRESHLY SHUCKED LIVE OYSTERS natural / kilpatrick / beer battered min order 3 <i>Please ask your waiter for today's choices</i>			FENNEL 18.00 radicchio, Jamon Serrano, hazelnut, pear (vegetarian available)		
WARMED OLIVES 8.00 pickled garlic, chilli, preserved lemon			WARM SALAD OF PEAR AND BLUE 20.00 grilled pear, egg, bacon, blue cheese		
Small Plates & Starters			Pasta		
CHARCUTERIE SERVED WITH HOUSE PICKLES minimum order 2 »Parma (Italy) 30g — 9.00 »Serrano (Spain) »San Daniele (Italy)			PASTA E - 21 / M - 29 prawns, garlic, chilli, spinach		
»Coppa (salty, sweet) 30g — 8.50 »Finocchiona (fennel) »Spinnata Picante (midly spicy)			RISOTTO E - 18 / M -26 zucchini, pecorino, house pesto, smoked baby tomato		
VENISON CARPACCIO 21.00 baby rocket, parmesan wafer			Larger Plates		
GLUTEN FREE BREAD 5.00 per person house-churned butter			LINE CAUGHT MARKET FISH 36.00 pumpkin, mussel, lentil ragu, pickled leek remoulade		
BRUSCHETTA 9.50 » fire roasted tomato, basil, white bean » braised grapes, prosciutto, goats cheese 9.50			FIRE GRILLED CAULIFLOWER STEAK 20.00 almond, currant, capers, sherry		
EXTRA GLUTEN FREE BREAD 4.50			PAN ROASTED WHOLE FLOUNDER 28.00 tartar, lemon		
TINNED SMOKED BALTIC SARDINES 16.50 radish, grilled bread			ROAST DUCK LEG 33.00 beetroot relish, flat beans, fresh cherries		
HOUSE SMOKED POTTED SALMON 15.00 gluten free bread			Woodfired		
GRILLED BANANA PRAWNS 23.00 charred pineapple, cucumber, house cocktail sauce			FREE RANGE SPATCHCOCK 35.00 chermoula potatoes, caraway kraut, dry orange, dates (30 minute cooking time)		
CRAYFISH BROTH 18.00 mixed seafood, broad beans, green beans			CHARLEY NOBLE BURGER 32.00 monterey jack, bacon, pickles, fries (cooked med rare)		
SALMON GRAVLAX 20.00 baby spinach, verjuice, parsnip crisps, soft hebrs			TWICE COOKED BEEF CHEEKS 33.00 pistachio, valrhona cacao nibs, soft herbs		
			HOUSEMADE PORK SAUSAGES 32.00 grilled radicchio, capsicum, pear, olive		
			LAMB SHOULDER (dinner only) 35.00 slow braised chick peas, cavolo nero, za'atar, greek yoghurt, date, oregano		
			PORK BELLY (dinner only) 34.00 grilled fennel, apple, salted caramel sauce, dried raspberries		
Woodfired Grill			Dessert		
Aged for a minimum of 21 days			PAVLOVA 14 chantilly cream, berry marmalade		
WAKANUI RUMP 300g 33.00 » grass-fed, grain finished Wakanui Blue			YOGHURT PANNA COTTA 15 caramelised pineapple, passion fruit and mango sorbet		
EYE FILLET 200g 39.00 » grass-fed, Savannah Angus			TRIO OF SEASONAL FRUIT SORBET 12 chantilly cream, berry marmalade		
SCOTCH FILLET 300g 42.00 » grass-fed, Prime Angus			MARSHMALLOW 7		
WAKANUI SIRLOIN 350g 52.00 » grass-fed, grain finished Wakanui Blue			Cheese		
RIBEYE ON THE BONE 500g 62.00 » grass-fed, Angus (30 minute cooking time)			ONE — 18 TWO — 24 THREE — 28		
Sauce & Condiments Steak served with your choice of:			BRIE DE MEAUX raw cow's milk, France		
Béarnaise House pesto			WHITESTONE WINDSOR BLUE cow's milk, Five Forks, North Otago		
Peppercorn Additional Sauces 2.50			PICO PICADINE goat's milk, camembert ,France		
An offering of			PECORINO ewe's milk, Toscano DOP, Italy		
Hot English Mustard Dijon Mustard			FORD FARM cow's milk, Burgundy cheddar, England		
Wholegrain Mustard Horseradish Cream					
Sides					
Iceberg wedge, buttermilk ranch, pink onions 7.00					
Sweet Corn, chilli, garlic, butter 9.00					
Leaf salad, vinaigrette 7.00					
French peas, bacon, white wine, cream 9.00					
Peppered cream mushroom, confit onions 10.00					
Shaved cabbage, fennel, mint, parmesan 8.00					
Steamed new season potatoes, butter, parsley 8.00					
Eggplant, zucchini, parmesan, mozzarella 10.00					
Fries, aioli* 7.00					
Truffle fries* 9.00					
*Cooked in same oil as gluten-containing items					
PLEASE INQUIRE ABOUT OUR GROUP MENU OPTIONS / GIFT VOUCHERS			CHARLEYNOBLE.CO.NZ 0508 242 753		
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