

Charley Noble Eatery & Bar					
Raw & Cured					
FRESHLY SHUCKED LIVE OYSTERS natural / kilpatrick / beer battered min order 3 <i>Please ask your waiter for today's choices</i>					
WARMED OLIVES 8.00 » pickled garlic, chilli, preserved lemon					
CEVICHE 21.00 » market fish orange ceviche, candied chilli					
VENISON CARPACCIO 21.00 » baby rocket, parmesan wafer					
CHARCUTERIE SERVED WITH HOUSE PICKLES minimum order 2 » Parma (Italy) 30g — 9.00 » Serrano (Spain) » San Daniele (Italy) » Coppa (salty, sweet) 30g — 8.50 » Finocchiona (fennel) » Spinnata Picante (midly spicy)					
Small Plates					
WELLINGTON SOURDOUGH 5.00 per person » house-churned butter (made at Whitebait restaurant)					
SOURDOUGH BRUSCHETTA » fire roasted tomato, basil, white bean 9.00 » braised grapes, prosciutto, goats cheese 9.00					
HOUSE SMOKED POTTED SALMON 14.00 » house made flat bread					
CHICKEN LIVER PARFAIT 14.00 » ham hock jelly, wood fired sourdough					
EXTRA BREAD 4.00					
TINNED SMOKED BALTIC SARDINES 16.00 » radish, sourdough					
ARANCINI min order 2 » mushroom, venison ragu 7.50 » tomato, mozzarella, basil 7.00					
Salads & Starters					
CRAYFISH BROTH 18.00 » mixed seafood, broad beans, green beans					
GRILLED BANANA PRAWNS 23.00 » charred pineapple, cucumber, house cocktail sauce					
FENNEL SALAD 18.00 » radicchio, Jamon Serrano, hazelnut, pear (vegetarian available)					
PIGS TAIL 18.00 » walnut, mandarin, currants, farro (vegetarian available)					
WARM SALAD OF PEAR AND BLUE 20.00 » grilled pear, egg, bacon, blue cheese					
SALMON GRAVLAX 20.00 » baby spinach, verjuice, parsnip crisps, soft herbs					
WHITEBAIT FRITTATA 50g 28.00 » zucchini, oyster sauce 100g 48.00					
Larger Plates					
LINE CAUGHT MARKET FISH 36.00 » pumpkin, mussel, lentil ragu, pickled leek remoulade					
FIRE GRILLED CAULIFLOWER STEAK 20.00 » almond, currant, capers, sherry					
HOUSE POT PIE 28.00 » leaf salad					
PANKO CRUMBED WHOLE FLOUNDER 28.00 » tartar, lemon					
BEER BATTERED FISH & CHIPS 29.00 » tartar, lemon					
ROAST DUCK LEG 33.00 » beetroot relish, flat beans, fresh cherries					
Pasta house made					
SPAGHETTI E - 20 / M- 28 » prawns, garlic, chilli, spinach					
RAVIOLI E - 18 / M- 26 » house made ricotta, spinach, mushroom, garlic crumb					
RISOTTO E - 18 / M- 26 » zucchini, pecorino, house pesto, smoked baby tomato					
FETTUCCINE E - 20 / M- 28 » New Zealand wagyu beef bolognese					
Woodfired Rotisserie (Dinner Only)					
LAMB SHOULDER 35.00 » slow braised chick peas, cavolo nero, za'atar, greek yoghurt, date, oregano					
PORK BELLY 34.00 » grilled fennel, apple, salted caramel sauce, dried raspberries					
Woodfired Grill					
CHARLEY NOBLE BURGER 27.00 » monterey jack, bacon, pickles, fries (cooked med rare)					
FREE RANGE SPATCHCOCK 35.00 » chermoula potatoes, caraway kraut, orange, dates (30 minute cooking time)					
HOUSE MADE PORK SAUSAGES 32.00 » grilled radicchio, capsicum, pear, olive					
TWICE COOKED BEEF CHEEKS 33.00 » pistachio, valrhona cacao nibs, soft herbs					
Woodfired Grill					
Aged for a minimum of 21 days					
WAKANUI RUMP 300g 33.00 » grass-fed, grain finished Wakanui Blue					
EYE FILLET 200g 39.00 » grass-fed, Savannah Angus					
SCOTCH FILLET 300g 42.00 » grass-fed, Prime Angus					
WAKANUI SIRLOIN 350g 52.00 » grass-fed, grain finished Wakanui Blue					
RIBEYE ON THE BONE 500g 62.00 » grass-fed, Angus (30 minute cooking time)					
Sauce & Condiments Steak served with your choice of:					
Béarnaise House basil pesto Peppercorn, brandy Café de Paris butter Additional Sauces 2.50					
An offering of					
Hot English Mustard Dijon Mustard Wholegrain Mustard Horseradish Cream					
Sides					
Leaf Salad, vinaigrette 7.00					
Iceberg Wedge, buttermilk ranch, pink onions 7.00					
French Peas, bacon, white wine, cream 9.00					
Sweet Corn, chilli, garlic, butter 9.00					
Peppered Cream Mushroom, confit onions 10.00					
Truffled Cauliflower Bake 12.00					
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					
GLUTEN FREE MENU/ GROUP MENUS/ GIFT VOUCHERS AVAILABLE AT RECEPTION OR ONLINE			CHARLEYNOBLE.CO.NZ 0508 242 753		
			INFO@CHARLEYNOBLE.CO.NZ		