

THE NOBLE EXPERIMENT

Our menu is designed to be shared. We suggest choosing one or two items from each section.

CHEFS MENU \$60

Let our chef feed your table with our house favourites and some new exciting dishes for just \$60 per person.

NOBLE FEASTS:

Our feasts are a family style dining experience and need to be ordered 3 days in advance. Bookings and punctuality are required as all are slow cooked to order.

\$28

1/2 FRIED CHICKEN (HOLMBRAE, NSW) - (1-2 PPL)

pickles, dried chillis, mayo

\$55

FRIED CHICKEN (HOLMBRAE, NSW) - (2-3 PPL)

pickles, mayo, buns, butter lettuce

\$75

LAMB SHOULDER (HERDS, VIC) - (3 - 4 PPL)

red miso, radish, buns, butter lettuce

\$180

BEEF BRISKET (RANGERS, NSW) - (5-7 PPL)

BBQ sauce, coleslaw, potato salad, buns, butter lettuce

\$250

HERITAGE PORK SHOULDER (GREENVALE, VIC) - (7-10 PPL)

cauliflower 3 ways, fried sprouts, carrots, wraps, buns, butter lettuce

TO START

\$5

HOUSE PICKLES

\$5

SALUTE OLIVA OLIVES

\$8

HAND CUT CHIPS

\$8

CRISPY PIGS HEAD (2)

jalapeno

\$12

12 HOUR LAMB STEAMED BUN (2)

red miso, peanuts

\$19

BURRATA

chargrilled bread, green sauce

SEAFOOD

\$18

LIGHTLY CURED KINGFISH

honey & grapefruit vinaigrette, charred mandarin

\$24

SEA SCALLOPS

goats curd, cauliflower, wood ear

\$35

PAN FRIED MARKET FISH

watercress dashi, cucumber & prawn parcel, spring vegetables

\$24

PRAWN STUFFED SQUID

squid ink, tomato bravas, rosemary, sauteed lemon cabbage

VEGETABLES

\$15

SMOKED ASPARAGUS

garlic stems, Asian mushrooms, tea cured egg yolk

\$10

ROAST KIPFLERS

confit garlic, thyme

\$10

CRISPY BRUSSEL SPROUTS

coconut, lime, caramel

\$14

SMOKED, HONEY GLAZED CARROTS

burnt carrot puree, nut & honeycomb

\$18

JERUSALEM ARTICHOKE SOUP

seasonal mushrooms, brioche & potato chips

\$16

CAULIFLOWER 3 WAYS

fried, pickled & raw, with pangrattato & citrus yoghurt

MEATS

\$25

GLAZED QUAIL (HUNTER VALLEY, NSW)

mixed grains, truffled mascarpone, chai consomme

\$24

CRISPY ROAST PORK JOWL

caramelised swede puree, fried salt bush, braised fennel

\$26

MUSTARD CRUSTED SLOW COOKED LAMB BREAST (HERDS, VIC)

winter vegetables & parsnip crumb

\$28

GLAZED BEEF CHEEK

Asian greens, verbena sauce, fig compote

\$30

HANGER STEAK (RANGERS, NSW)

local kipflers, miso mustard jus

DESSERT

\$12

WARM CHOCOLATE FUDGE BROWNIE

burnt fig & honeycomb icecream, chocolate soil

\$12

BEETROOT PARFAIT

green peppercorn, white chocolate

\$12

PASSIONFRUIT CURD

coconut meringue, Chambord berries, coconut & lime sorbet

\$25

CHEESE BOARD FOR TWO