

NOBLE HILL

We're delighted to welcome you to Noble Hill winery.
We follow a regenerative organic farming philosophy and make delicate,
fresh wines with a mineral structure.

SMALL PLATES

- Avocado guacamole • tableside signature with homemade tortilla chips ^v 135
Pan con tomate • toasted bread, grated tomato, garlic, white anchovy 75
Gazpacho • tomato, cucumber, estate olive oil, sherry vinegar ^v 80
Assortment of local cheeses • estate olives, lavash crackers ^v 220

MAIN COURSES

- Pan-seared line fish • saffron rice, estate olives, & preserved lemon 175
Pair with Simonskop Chenin Blanc or Mourvèdre Rosé
Roast chicken leg • date & caper sauce, estate olives, smashed potatoes 175
Pair with Field Atlas or Simonskop Cinsault
Pork carnitas • slow-cooked pulled pork, green rice, apple salsa, tortillas 170
Pair with Estate Reserve White or Field Atlas
Lamb barbacoa • slow-cooked leg, rice, goat cheese, tortillas 220
Pair with Cabernet Sauvignon or Estate Reserve
Black bean salad • romaine, tomato, avocado, vinaigrette ^v 155
Pair with estate Reserve White or Mourvèdre Rosé

EXTRAS

- Smashed potatoes • aioli, herbs ^v 60

DESSERT

- Salted flourless chocolate cake 70
Carrot cake 70
Baked cheesecake 70

lunch hours: 1130am to 4pm • kitchen closes at 330pm
^v - suitable for vegetarians • please inform your server of any dietary restrictions
card payments only

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WHITE WINE

Sur Lie Chenin Blanc 2024 • Lime & citrus aromas. Creamy, round finish. 129 / glass 49

Estate Reserve White 2023 • Delicate apricot & pear. Complex & unctuous. 199 / glass 69

Simonskop Chenin Blanc 2025 • Old vines producing delicate fruit underlined by saline, mineral flavour. 360

ROSÉ

Mourvèdre Rosé 2025 • Strawberries, watermelon, & rose water aromas. Crisp & dry. 140 / glass 54

SPARKLING

Brut Nature Blanc de Blancs 2024 • Single-vineyard cap classique with 24 months' lees maturation. 320

RED WINE

Field Atlas 2022 • Black pepper, black olive, & umami notes. Delicate & smooth. 149 / glass 54

Estate Reserve 2021 • A true reflection of Simonsberg terroir. Poised & elegant. 219 / glass 74

Cabernet Sauvignon 2022 • Blackcurrant & a hint of Moroccan mint. Dry & full-bodied. 219 / glass 74

Crux Mataro Nova 2025 • A light-bodied Mourvèdre made from carbonic maceration. 199

Simonskop Cinsault 2022 • Cheerfully light and elegant red fruit. Delicate & balanced. 380 / glass 100

BEER

Darling Brewery Slow Beer on-tap 300ml 55 500ml 70

Darling Brewery Bone Crusher wit beer 60

BEVERAGES

Still water 750ml 40 • Sparkling water 750ml 40

Coca Cola 35 • Coke Zero 35 • Apple juice 35 • Orange juice 35 • Appletiser 45 • Grapetiser 45

RBT Sparkling Rooibos Tea Lemon, Hibiscus, or Pomegranate 35

Espresso 35 • Cappuccino 40

Tea Black or Rooibos 35

Corkage is 100 per bottle • We love our neighbours: there is no corkage for Simonsberg-origin wines