

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 • homemade tortilla chips ^v 135
- Burrata • grilled pear, rocket, estate olive oil, lavash crackers ^v 150
- Pan con tomate • toasted bread, grated tomato, garlic, white anchovy 75
- Carrot soup • pickled ginger, pumpkin seeds, estate olive oil ^v 80
- Assortment of local cheeses • estate olives, lavash crackers ^v 220

MAIN COURSES

- Chickpea fritters • lemon tahini, za'atar, pickled cabbage, herbs ^v 155
Pair with Estate Reserve White
- Grilled line fish • saffron rice, estate olives, & preserved lemon 175
Pair with Simonskop Chenin Blanc
- Roast chicken marbella • date & caper sauce, estate olives, smashed potatoes 175
Pair with Simonskop Cinsault
- Braised lamb shank • white wine jus, roasted leeks, smashed potatoes 220
Pair with Estate Reserve
- Seared tuna niçoise • salad of potato, green beans, egg, & estate olives 280
Pair with Estate Reserve White

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