



CHARLEY NOBLE

**Lunch Monday-Friday
11.30am-2pm**

RAW & CURED

LIVE OYSTERS SHUCKED TO ORDER MP
(MINIMUM ORDER 3)

natural (GF) / beer battered

MARKET FISH CEVICHE (GF AVAILABLE) 25
tiger's milk, red capsicum, cucumber, red onion,
orange, red chilli, coriander, crispy shallot

SALADS & STARTERS

PEAR & GORGONZOLA SALAD (GF) 25
pear, apple, witlof, watercress, celery,
golden raisin, Gorgonzola, walnut

SEAFOOD CHOWDER 30
mussel, fish, prawn, carrot,
celery, bacon infused coconut cream
+ Wellington sourdough 7.5

TO SHARE - SMALL PLATES

WELLINGTON SOURDOUGH (GF AVAILABLE) 9
house-churned butter

WARMED OLIVES (GF) 10
pickled garlic, chilli, preserved lemon

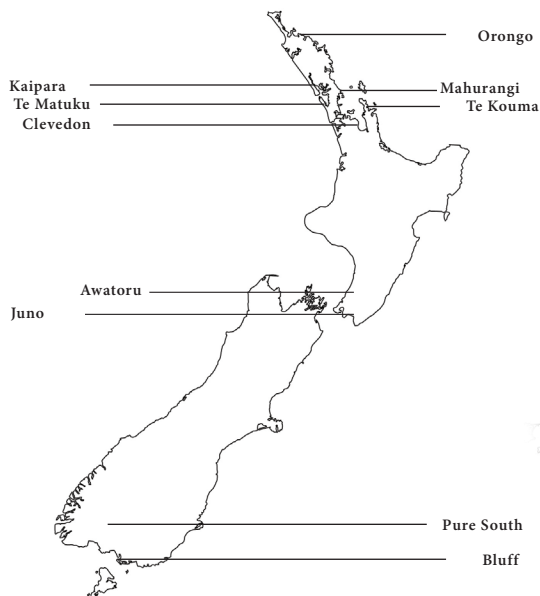
SOURDOUGH BRUSCHETTA (GF AVAILABLE) 12
artichoke, confit leek, caramelised apple,
crispy leek

or

house-made ricotta, braised grape, serrano

ARANCINI
(MINIMUM ORDER OF 2) 8.5 ea
tomato, basil, mozzarella

SMOKED FISH CROQUETTE 9.5 ea
(MINIMUM ORDER OF 2)
béchamel sauce, smoked fish, soft herbs,
salsa verde



WOODFIRED MAINS

CELERIAC STEAK (GF)	34
celeriac & apple purée, pecan gremolata, oyster mushroom, rainbow chard, tarragon salt	
TWICE COOKED BEEF CHEEK (GF)	45
pickled mushroom, burnt onion, hazelnut, sherry reduction	
CHARLEY NOBLE BURGER (GF AVAILABLE)	
beef patty, smoked cheese, bacon, pickles, relish, mayo, fries	34
+ additional patty	10

LARGER PLATES

LOCAL LINE CAUGHT MARKET FISH (GF)	48
parsnip & vanilla purée, marinated mussel, cavolo nero, chive oil	
BEER BATTERED FISH & CHIPS	34
tartare, lemon	
HOUSE POT PIE	35
leaf salad	
SPAGHETTI (GF AVAILABLE)	e 27 m 37
prawn, cherry tomato, chilli oil, baby spinach	

SIDES

ICEBERG WEDGE (GF)	12
buttermilk ranch, pink onion	
FRENCH PEAS (GF)	14
bacon, cream, white wine, Parmesan	
BRUSSELS SPROUTS (GF)	14
house-made orange balsamic, bacon, hazelnut	
ROAST AGRIA POTATOES (GF)	13
beef fat, Kikorangi blue cheese, chive	
FRIES	
aioli (GF)	12
truffle mayo	14

WOODFIRED GRILL

NEW ZEALAND FISH & BEEF

KINGFISH STEAK (GF)	200g 46
(COOKED MEDIUM RARE) local, line caught	
EYE FILLET (GF)	200g 46
grass-fed Angus	
GREENSTONE CREEK	300g 58
SCOTCH FILLET (GF)	
grass-fed Angus	

Free-range, hand selected by master graders and gently aged. Exhibiting exceptionally high marbling for pure grass-fed beef, with a score of 4+, this steak showcases the highest quality in NZ beef.

PURE SOUTH SIRLOIN (GF)	300g 58
grass-fed Angus.	

Hand picked premium aged beef with a marbling score of 4+. Elevated flavour, tenderness and succulence - aged for no less than 55 days. The harmonious union of obsessive selection & careful maturation.

LUMINA LAMB BACKSTRAP (GF) per 100g	19
(COOKED MEDIUM — size subject to availability)	

The culmination of a 15-year journey to create the world's most succulent lamb. Grass-fed and chicory & clover finished. Finely marbled with unrivalled tenderness, texture and taste.

JAPANESE WAGYU

KAGOSHIMA A5 (GF)	per 100g 85
(COOKED MEDIUM RARE — size subject to availability) grass-fed, grain-finished Kuroge	

Wagyu is produced primarily from the Japanese Black (Kuroge) cow and must be graded by the Japanese Meat Grading Association. A5 is the highest grade given, which indicates excellent marbling, colour, fat quality and texture. This is achieved by raising cattle in a stress-free grazing environment and by preserving their Wagyu heritage.

ALL GRILL ITEMS SERVED WITH A CHOICE OF:

SAUCES: (GF)
peppercorn brandy | blue cheese | salsa verde
or

BUTTERS:
maitre d'hôtel (GF) | black garlic (GF) | Café de Paris
+ additional sauce or butter