CHARLEY NOBLE

Dinner 5pm - Late
7 nights

RAW & CURED

LIVE OYSTERS   MP
SHUCKED TO ORDER
(MINIMUM ORDER 3)
natural / beer battered
selections change daily

CHARCUTERIE BOARD   39
Jamon Serrano (Spain), Coppa (Italy),
Bresaola della Veltellina (Italy),
Fruilio Gigante (Italy), pickles, crostini

CLASSIC BEEF TARTARE   28
egg yolk, crostini

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

TO SHARE - SMALL PLATES

WELLINGTON SOURDOUGH   9
house-churned butter

FOCACCIA   9
rosemary olive oil, aged balsamic

+ **TARAMASALATA**   14
   salmon roe, cucumber

+ **ARTICHOKE SPREAD**   12
   charred artichoke, cashew, tahini,
   toasted pine nut, truffle oil

CHICKEN LIVER PARFAIT   14
ham hock jelly, parsley, crostini

WARMED OLIVES   10
pickled garlic, chilli, preserved lemon

SOURDOUGH BRUSCHETTA   12
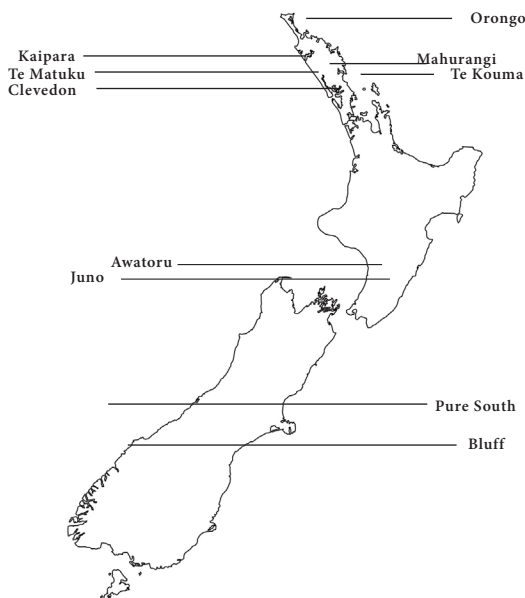wood-fire smoked tomato, basil,
white bean purée, sourdough

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

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

SALADS & STARTERS

COMPRESSED WATERMELON SALAD   25
gem lettuce, basil, Clevedon buffalo feta,
pickled shallot, pistachio, strawberry

SEAFOOD CHOWDER   30
mussel, fish, prawn, carrot,
celery, bacon infused coconut cream

+ Wellington sourdough   7.5

Orongo
Kaipara
Te Matuku
Clevedon
Mahurangi
Te Kouma

Awatoru
Juno

Pure South

Bluff

WOODFIRED MAINS

WOODFIRED ROTISSERIE   44
NEW ZEALAND PORK BELLY
(DINNER ONLY - subject to availabilty)
fennel salad, apricot agrodolce, moscatel jus

WILD AWATORU VENISON LOIN   52
cauliflower & horseradish purée, juniper jus,
purple baby carrot, black Doris plum,
pomme soufflé

FIRE GRILLED ZUCCHINI   32
ajo blanco, gem lettuce, pepitas, mojo verde,
grape, mint

TWICE COOKED BEEF CHEEK   45
pickled mushroom, burnt onion, hazelnut,
sherry reduction

CHARLEY NOBLE BURGER   34
beef patty, smoked cheese, bacon, pickles,
relish, mayo, fries

 + additional patty   10

LARGER PLATES

LOCAL LINE CAUGHT MARKET FISH   45
red pepper nage, marinated zucchini salad,
basil oil, kalamata tapenade

BEER BATTERED FISH & CHIPS   34
tartare, lemon

HOUSE POT PIE   35
leaf salad

AGNOLOTTI   e | 26
Gorgonzola, pear, walnut, sage   m | 37

FETTUCCINE   e | 26
prawn, cherry tomato, chilli oil,   m | 37

SIDES

ICEBERG WEDGE   12
buttermilk ranch, pink onion

FRENCH PEAS   14
bacon, cream, white wine, Parmesan

GREEN BEANS   14
red pesto, almond

BABY POTATOES   13
anchovy butter, chive

FRIES
aioli   12
truffle mayo   14

WOODFIRED GRILL

NEW ZEALAND FISH & BEEF

KINGFISH STEAK   200g | 46
(COOKED MEDIUM RARE)
local, line caught

EYE FILLET   200g | 46
grass-fed Angus

GREENSTONE CREEK   300g | 58
SCOTCH FILLET
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   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   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.

NZ WAGYU RIBEYE   per 100g | 27
ON THE BONE
(size subject to availabilty)
grain finished, served carved

Selected from Ohau Station, these cows grazed
under the southern Alps and are grain finished 100
days. Grass-fed wagyu is sweet, nutty, juicy and
tender with a high marbling score.

JAPANESE WAGYU

KAGOSHIMA A5   per 100g | 85
(COOKED MEDIUM RARE — size subject to availabilty)
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:
peppercorn brandy | blue cheese | salsa verde

or

BUTTERS:
maître d'hôtel | black garlic | Café de Paris

+ additional sauce or butter   3