



# CHARLEY NOBLE

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

## RAW & CURED

**LIVE OYSTERS** MP  
**SHUCKED TO ORDER**  
(MINIMUM ORDER 3)

natural (GF) / beer battered  
selections change daily

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

## SALADS & STARTERS

**COMPRESSED WATERMELON SALAD** (GF) 25  
gem lettuce, basil, stracciatella,  
pickled shallot, pistachio, strawberry

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

## TO SHARE - SMALL PLATES

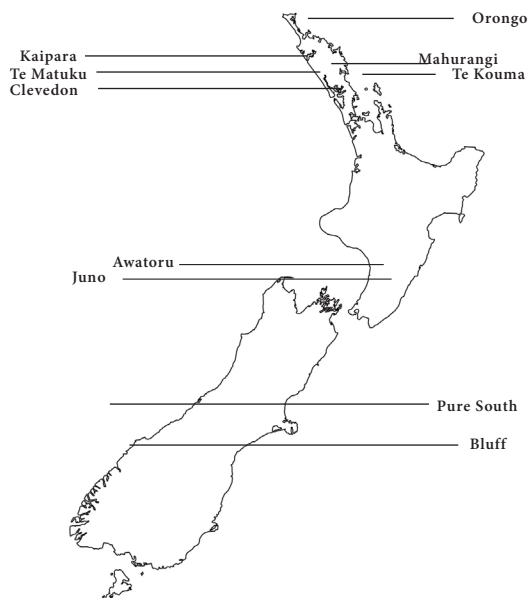
**WELLINGTON SOURDOUGH** (GF AVAILABLE) 9  
house-churned butter

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

**SOURDOUGH BRUSCHETTA** (GF AVAILABLE) 12  
wood-fire smoked tomato, basil,  
white bean purée, sourdough

**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

---

<b>FIRE GRILLED ZUCCHINI (GF AVAILABLE)</b>	32
ajo blanco, gem lettuce, pepitas, mojo verde, grape, mint	
<b>TWICE COOKED BEEF CHEEK (GF)</b>	45
pickled mushroom, burnt onion, hazelnut, sherry reduction	
<b>CHARLEY NOBLE BURGER (GF AVAILABLE)</b>	34
beef patty, smoked cheese, bacon, pickles, relish, mayo, fries	
+ additional patty	10

## LARGER PLATES

---

<b>LOCAL LINE CAUGHT MARKET FISH (GF)</b>	45
red pepper nage, marinated zucchini salad, basil oil, kalamata tapenade	
<b>BEER BATTERED FISH &amp; CHIPS</b>	34
tartare, lemon	
<b>HOUSE POT PIE</b>	35
leaf salad	
<b>FETTUCCINE (GF AVAILABLE)</b>	e   26 m   37
prawn, cherry tomato, chilli oil,	

## SIDES

---

<b>ICEBERG WEDGE (GF)</b>	12
buttermilk ranch, pink onion	
<b>FRENCH PEAS (GF)</b>	14
bacon, cream, white wine, Parmesan	
<b>GREEN BEANS (GF)</b>	14
red pesto, almond	
<b>BABY POTATOES (GF)</b>	13
anchovy butter, chive	
<b>FRIES</b>	12
aioli (GF)	
truffle mayo	14

## WOODFIRED GRILL

---

### NEW ZEALAND FISH & BEEF

---

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

<b>PURE SOUTH SIRLOIN (GF)</b>	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.

<b>LUMINA LAMB BACKSTRAP (GF)</b>	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

---

<b>KAGOSHIMA A5 (GF)</b>	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:**  
maître d'hôtel (GF) | black garlic (GF) | Café de Paris  
+ additional sauce or butter 3