

COCKTAILS

House Martinez	25
<i>Craggy Range x NDC Giants Estate Gin, Cocchi Vermouth di Torino, Shiso umeshu liqueur</i>	
Spiced Rum Espresso Martini	25
<i>Cacao infused Rum, Cinnamon & allspice syrup, Cold Brew Coffee</i>	

DIGESTIF

Remy Martin XO Champagne Cognac - France	30
Darroze 12 year old Armagnac - France	20
Karven Ropere Amaro - Auckland, NZ	17
National Distillery Company Limoncello - Hawke's Bay, NZ	15
Dr. Beak Umeshu Gin Liqueur - Martinborough, NZ	16

SINGLE MALT

Scapegrace Fortitude V - Southern Alps, New Zealand	18
Thomson 'Cask Martin' Pinot Noir Cask - Auckland, NZ	19
Cardrona Distillery 'Growing Wings' - Cardrona, NZ	25
Cardrona Distillery 'The Falcon' - Cardrona, NZ	35
Benriach 21 year old - Speyside, Scotland	30

FORTIFIED WINE

Lustau Pedro Ximenez Sherry	18
Cocchi Barolo Chinato	22
Grahams 20 year old Tawny Port	30
Grahams 40 year old Tawny Port	60

TO FINISH

Caramelised custard, *riesling poached feijoa & vanilla creme fraîche* - 20

ALPHA DOMUS 'NOBLE SELECTION' SEMILLON 19

Lemon posset, *yoghurt and rhubarb soft serve, almond crumble* - 20

PROPHET'S ROCK 'VIN DE PAILLE' PINOT GRIS 30

Dark and milk chocolate bar, *burnt marshmallow & mandarin* - 20

PEGASUS BAY 'ENCORE' NOBLE RIESLING 22

Dark chocolate & salted caramel truffles - 20

GRAHAMS 10 YEAR OLD TAWNY PORT 19

Eccles cake & Blue Monkey - 20

Mulled wine sultanas wrapped in brioche pastry

served with quince paste and a Mt Eliza Blue Monkey blue cheese

LUSTAU PEDRO XIMÉNEZ - SHERRY - SAN EMILIO, SPAIN 18

Noble & Sunday loose leaf tea & Hawthorne Coffee Roasters espresso are available.