

Group Dinner Menu

Two Course Set Menu ~ 56 - Three Course Set Menu ~ 66

Entertainment Card is not accepted for Group Menu Prices

Entrée

Choose from the following:

Dusted Baby Squid, Kohlrabi Remoulade, Sriracha Hummus, Rocket, Sea Succulents
D

NOAH'S Signature 'New England Style' Seafood Chowder—
Fresh Smoked Cod, Scallops, King Prawns, Baby Clams, Cream
G

Lamb Fillet, Warm Seasonal Tomato & Crispy Croute Panzanella
Capers, Basil, Balsamic Glaze
Can be G & D

Seasonal Mushroom Tart, Poached Egg, Asparagus, Porcini Powder
V, Can be G, D & Veg

Main Course

Choose from the following:

Pan-Fried Market Fish, Wild Rice, Charred Asparagus, Red Curry Sauce, Caramelised Citrus
G, D

Tea Smoked Duck Breast, Corn & Thyme Croquette, Broccolini, Game Jus

Hunter Beef Fillet, Kumara Fondant, Celeriac Remoulade, Beans, Red Wine Jus
G, D

Vegan Lentil & Chipotle Barbacoa, Corn Tortilla Crisps,
Salad of Baby Radish, Coriander, Avocado, Seasonal Tomato
G, D, V, Veg

Dessert

Choose from the following:

Vanilla Panna Cotta, Strawberries & Cream, Vanilla Floss
V, Can be G

Amaretto Cannoli, Cherry Sorbet, Chocolate Soil, Chocolate Ganache
V

Chef's Selection of Sorbets, Marinated Berries, Candied Citrus Zest
G, V, D, Veg

Selection of Cheese, Marinated Figs, Dried Fruit, Quince Paste, Lavosh, Crackers
V

G - Gluten Free

D - Dairy Free

V - Vegetarian

Veg - Vegan

A surcharge of 10% applies on all Public Holidays

Payments made by Credit Card incur a Credit Card Surcharge

Unfortunately, we are unable to split bills - we thank you for your understanding

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Please Speak to your Waiter to discuss any Dietary Requirements

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