

All of our fish is sustainably sourced day boat fish from the South coast of England

SNACK

CLASSIC GILDA anchovy / guindilla pepper / olive	3.5
FOCACCIA extra virgin olive oil	4
OYSTER NUGGET parmesan mayo / paprika / Oscietra black caviar	12

R&W

OYSTERS (SIX / TWELVE) raspberry shallot vinegar / lemon	26/50
DRESSED OYSTER smoked tomato water / horseradish crème fraîche	6
CRUDO TRIO bluefin tuna / monkfish / scallop	16
MONKFISH CARPACCIO candy beetroot aguachile / marjoram	15
BLUEFIN TUNA TARTARE dill / pickled cucumber / Oscietra caviar	22

TO START

RED CAVIAR TOAST Yarra Valley salmon roe / whipped butter / Guinness bread	17
HASSLEBACK POTATO bottarga / sour cream / chive	11
CRAB DOUGHNUT HOLES crab custard / orange	9
FIG PANZANELLA Provence fig / San Marzano tomatoes / capers / basil	12
MONKFISH SKEWERS colatura di alici 'XO' / lardo / tropea onion	16
STRACCIATELLA & ANCHOVIES grilled red peppers / almond pesto	14

TO FOLLOW

GRILLED OCTOPUS RISOTTO nduja / aioli	24
GRILLED MONKFISH roasted almond sauce / samphire	30
BLUEFIN TUNA STEAK pink peppercorn sauce / treviso	29
ONGLET STEAK Pedro Ximénez jus / marinated peppers	26
CRAB ORECCHIETTE bisque / fennel pollen / chilli	17
ARABIATTA spaghetti / spicy tomato sauce / stracciatella	15

ON THE SIDE

FRENCH FRIES & AIOLI prawn head salt / aioli	7
NOISY GREEN SALAD Mesclun leaves / capers / roasted baby carrots	7

Please notify staff in case of any allergies or dietary requirements

A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff

NOISY BRUNCH

BREAKFAST
MARTINI

DIRTY G&T

MICHELADA

(11)

OYSTERS (SIX / TWELVE) shallot vinegar / lemon	26/50
DRESSED OYSTER smoked tomato water / horseradish creme fraiche	6
OYSTER NUGGET parmesan mayo / paprika / Oscietra black caviar	12
BOTTARGA TATER TOTS sour cream / chive	8
RED CAVIAR TOAST Yarra Valley salmon roe / whipped butter / Guinness bread	17
MONKFISH SKEWERS colatura di alici 'XO' / lardo / tropea onion	16
CRUDO TRIO bluefin tuna / monkfish / scallop	16
FIG PANZANELLA Provence fig / Noir de Crimée tomatoes / capers / basil	12
EGGS AND SOLDIERS whipped butter / Oscietra black caviar	14
SCALLOP AND MONKFISH MUFFIN bacon / cheddar / fried egg	18
HASH BROWNS egg gribiche / smoked salmon roe	16
CRAB OMELETTE pangrattato / chives	16
SQUID INK BIFFANA braised cuttlefish / saffron aioli	12
ARABIATTA spaghetti / spicy tomato sauce / stracciatella	15
GRILLED OCTOPUS RISOTTO nduja / aioli	24
ORECCHIETTE crab / bisque / fennel pollen / chilli	17
GRILLED MONKFISH roasted almond sauce / samphire	30
FRENCH FRIES & AIOLI scallop roe salt / aioli	7
NOISY GREEN SALAD Mesclun leaves / capers / roasted baby carrots	7

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MINI MARTINI

(9)

P E R F E C T

Boatyard vodka / Bombay
Sapphire Premier Cru gin /
KAY sake / Martini Riserva
Ambrato vermouth

O Y S T E R

Sapling gin / Otto's Athens
vermouth / fino sherry

A G A V E

Tapatío blanco tequila / Verde
mezcal / Cocchi Americano /
Oloroso sherry

add

CLASSIC GILDA

anchovy / guindilla pepper/
olive

3.5

CLASSIC MARTINI

With an olive or a lemon twist

G I N

V O D K A

SAPLING	12	BOATYARD	13
HEPPLE	14	BELVEDERE	13
BOMBAY SAPPHIRE PREMIER CRU	14	KONIK'S TAIL	14
NIKKA COFFEY	15	GREY GOOSE	15

Some drinks may contain egg white or nuts

SIGNATURE COCKTAILS

STRAWBERRY (spritz)	13
Botanical aperitif / strawberry / elderflower / sparkling	
RHUBARB (highball)	10
Vodka / rhubarb / coconut rum / white vermouth	
GRAPEFRUIT (paloma)	11
Gin / grapefruit / lime	
MELON (sour)	13
Gin / yellow melon / jasmine verte liqueur / fino sherry	
PEPPER (margarita)	13
Tequila / pepper / orange liqueur / verjus	
MANGO (negroni)	12
Vodka / mango / mezcal / white vermouth / Suze	
PEACH ICE TEA (old-fashioned)	12
Bourbon / peach / sherry / tonka bean	
TOMATO (bloody Mary)	10
Vodka / spiced tomato juice	

MÖCKTAILS

(9)

ZERO DRY	ORANGE	VIRGIN TOMATO
Non-alco gin / white wine / saline	Non-alco aperitif / rhubarb / light tonic	Non-alco vodka / tomato / spice

SOFT DRINKS

FRESH JUICE SMITH & BROCK (GRAPEFRUIT / ORANGE / APPLE)	5.5
CLASSIC LEMONADE	4.5
COCA COLA / ZERO	4.5
GINGER ALE	5.5
GRAPEFRUIT SODA	5.5

BEER

LAGER (0.33)	5.5
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Some drinks may contain egg white or nuts

BUBBLES

(glass · carafe · bottle)

2024 Pet Nat Xarel·lo & Muscat “Oniric” Entre Vinyes, Penedes, Spain		52
2023 Colfondo “Lentico” Azienda Morandin, Valdobbiadene, Veneto, Italy		60
2023 Grolleau Pet-Nat Rosé “Tohu Bohu” Les Errances, Loire, France		66
NV Cremant de Loire Domaine des Hauts Perrays, Loire, France	12	72
2023 Pet Nat Rose Malvasia Rosa Camillo Donati, Emilia-Romagna, Italy	·	74
NV Champagne M&G Heucq “Fossil” Brut, Vallée de la Marne, France	18	108
2019 Champagne Michel Gonet “3 Terroirs” Blanc de Blancs Extra Brut, Cote des Blancs, France		130
NV Champagne Marguet “Shaman 19” Rosé Brut, Montagne de Reims, France		155
2017 Champagne “Mouvance” Alexandre Lamblot Brut Nature, Petite Montagne de Reims, France		170
2018 Champagne “Les Leriens” Caze Thibaut Extra Brut, Vallée de la Marne, France		190
2020 Champagne “Blanc d’Argile” Brut Nature Vouette et Sorbée, Cote de Bar, France		240

SKIN CONTACT

2023 Catarratto “Ninfa” Valdibella, Sicily, Italy		55
2023 Cartoixa “Lleona” Tanca Els Ulls, Catalunya, Spain		65
2023 Welschriesling “Crazy Lúd” Oszkár Maurer, Subotica & Fruska Gora, Serbia		70

(glass · carafe · bottle)

2023 Malvasia “Cuordivigna” Bulli, Emilia-Romagna, Italy	12	48	72
2023 Chinuri Skin Contact Iago Bitarishvili, Kartli, Georgia			80
2023 Rkatsiteli “Melaani” Imerlishvilebis Winery, Kakheti, Georgia			82
2023 Savagnin “Sav’Or” Domaine de la Pinte, Jura, France			85
2023 Riesling & Gewurztraminer “Orange Gaulois” Domaine Bohn, Alsace, France			88
2024 Bloody Muscat Schödl Family, Weinviertel, Austria	15	60	90
2020 Zibbibo “Orange” Abbazia di San Giorgio, Pantelleria, Italy			98
2020 “Ageno” La Stoppa, Emilia-Romagna, Italy			120
2021 Vitovska & Pinot Grigio “Ograde” Skerk Friuli Venezia Giulia, Italy			130

WHITE

(Crisp & linear)

2024 Txakoli de Getaria “Ameztoi”, Basque Country, Spain	·	·	46
2022 Vinho Verde Branco Casa De Mouraz Tondela, Dão, Portugal	·	·	55
2024 Gruner Veltliner “Handcrafted” Martin & Anna Arndorfer, Kamptal, Austria	·	·	60
2024 Palomino “El Pinto” Terroirs Project & Hacienda La Parrilla, Andalucia, Spain	11	44	66

(glass · carafe · bottle)

2023 Aligote Sylvain Pataille, Burgundy, France			80
2023 Riesling “Alexanderhof” DB Schmitt, Rheinhessen, Germany	14	56	84
2023 Sancerre “Tradition” Domaine Fleuriet, Loire, France			85
2018 Alvarinho “Cedro” Vale de Capucha, Lisboa, Portugal			92
2022 Chardonnay “Les Sardines” Domaine Robert-Denogent, Macon, Burgundy, France			95
2021 Listan Blanco “Las Migas” Victoria Torres, La Palma, Canary Islands, Spain			103
2022 Chablis Domaine Moreau-Naudet, Burgundy, France	19	76	114
2021 Chablis “Le Bas de Chapelot” Eleni & Edouard Vocoret, Burgundy, France			130
2022 Riesling “1 Tal” Seckinger, Pfalz, Germany			170
2022 Meursault Blanc Domaine Roulot, Côte de Beaune Burgundy, France			280

(Ripe & aromatic)

2024 Reditis “Cuvee Prestige” Skouras, Peloponnese, Greece			45
2023 “Sefu” white Edgar Brutler, Transylvania, Romania (1L)	8	32	64
2021 Riesling ASAP United Cellars of Tekov, Tekov, Slovakia			65
NV Riesling (and friends) “Pepin” Blanc Achillee, Scherrwiller, Alsace, France			70
2024 Chenin Blanc “Stay Brave” Testalonga, Swartland, South Africa	12	48	72

2023 Cortese Bellotti Bianco Cascina degli Ulivi, Piedmont, Italy	72
2021 Fiano “Ognostro” Bianco Marco Tinessa, Campania, Italy	88
2021 Sauvignon Blanc “Fume Blanc” NUMEN Johannes Zillinger, Weinvertel, Austria	98
2022 Chenin Blanc “Frénésie” Helicon, Anjou, Loire, France	105
2022 “Theodora” Gut Oggau, Burgenland, Austria	110
2022 Chardonnay “Woori Yallock” Patrick Sullivan, Victoria, Australia	145
2018 Pouilly-Fuissé “Cuvée Léandre” Julien Guillot, Burgundy, France	180

RED AND ROSE

(Juicy & chilled)

2022 Xinomavro Apostolos Thymiopoulos, Naoussa, Greece	60		
2021 Cab Franc “Antidote” Bertrand Galbrun, Loire, France	62		
2023 Pineau d’Aunis “Les Nouettes” Jean-Christophe Garnier, Loire, France	70		
2022 Blaufrankisch “Rebela ROSA” Slobodne, Zemianske Sady, Slovakia	70		
2021 Gamay Côte du Py Morgon Frédéric Cossard, Beaujolais, France	72		
2024 Montepulciano “Cancelli” ROSATO Agricola Rabasco, Abruzzo, Italy	13	52	78
2022 Nerello Mascalese “Sfuso” Vino di Anna, Etna, Sicily, Italy	13	52	78

2023 Bandol ROSÉ, Chateau Ste Anne, Provence, France	85
2023 Grolleau Noir “Ouech’Cousin” Le Batossay, Anjou, Loire, France	85
2022 Pinot Noir Guillaume Overnoy, Jura, France	98
2021 Pinot Noir “Préau rouge” Maison Harbour, Côte de Nuits-Villages, Burgundy, France	125
2023 Pinot Noir Marsannay Sylvain Pataille, Burgundy, France	130
2018 Pinot Nero Bressan Friuli Venezia Giulia, Italy	150
2022 Pinot Noir “Le Freddie” Maison Glandien, Mercurey, Burgundy, France	210

(Structured & intense)

2023 Grenache “Les Oliviers” Vignerons d’Estézargues, Côtes du Rhône, France	45
2021 Merlot “Le Benjamin” Bordeaux, France	55
NV Cannonau “Renosu” Tenute Dettori, Sardinia, Italy	10 40 60
2019 Dolcetto Cascina Borgatta, Monferrato, Piedmont, Italy	70
2023 FRED #11 Strekov 1075, Slovakia	75
2019 Cabernet Sauvignon & Merlot “Vin de Jardin” Domaine de Galouchey, Bordeaux, France	125
2013 Tempranillo “Viña Bosconia” Bodegas Lopez de Heredia, Rioja, Spain	130
2021 Barolo “Le Coste Di Monforte” Lалу, Piedmont, Italy	190
2016 Valpolicella Classico Superiore Quintarelli, Veneto, Italy	260



Sip slowly. Be curious.
Stay NOISY.