

CHEF SELECTION 95.0pp

Allow some time to sit back and
indulge in what we do best...

A four course tasting menu, guiding
you through a selection
of our Mora seasonal favourites.

To Start

BREADS 18.5

porcini + truffle butter / thyme salt

WARM OLIVES 15.0

citrus oil / rosemary

DUCK PÂTÉ 24.5

candied walnuts / pinot noir pear /
balsamic prune jam / fig crostini

HALLOUMI 24.5

rhubarb + Mora rose / pickled blackberries /
candied pistachio / pinot syrup

MARKET FISH CRUDO 29.5

citrus avocado / grapefruit / chilli + fennel oil / mint

AGED SMOKED CHEDDAR FONDUE 28.5

torn breads / radish / pickled onion / roasted apples

ARTISAN PLATTER 79.0

Totara cheddar / Whitestone camembert / Windsor blue
/ citrus + thyme olives / house made lavosh / house pickles /
crostini / fresh fruit / roasted nuts / macerated fruit

ADD locally made charcuterie 24.0



To Share

CONFIT DUCK 66.0

nashi pear / red cabbage puree/ duck skin + spiced
pumpkin seeds / pickled pear gel

CEDAR WOOD MT COOK ALPINE SALMON 66.0

honey glaze / horseradish crème fraîche / compressed
cucumber / fennel / pickled lemon

SOUTH ISLAND MARKET FISH 62.0

smoked mussels / roasted parsnip / potato chowder /
crisp capers

SOUTH ISLAND BRAISED VENISON POT 73.0

venison shoulder + loin / hare / bacon lardons / Mora
pinot noir / tamarillo / scallop potato / winter piccalilli

ROYALBURN LAMB OYSTER SHOULDER 108.0

14 hour braised / confit garlic / mint + lemon oil /
pinot gris jus / house smoked salt

SEARED SOUTHLAND BEEF SIRLOIN 94.0

oven baked + seared grass fed beef / green peppercorn /
beurre noisette / charred spring onion

Sides

TWICE COOKED POTATOES 19.5

chipotle mayo

GRILLED BROCCOLINI 27.0

black garlic dressing / toasted quinoa + sunflower seed /
tahini

ROASTED PUMPKIN 27.5

pumpkin seed ricotta / tamarillo / spiced almonds + seeds /
herb oil

SPRING GREEN SALAD 22.0

courgette / kohlrabi / lemon + coconut yohgurt / red
onion / almond dukka