

# mora

## **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.*

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### **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  
*paired with Mora Pinot Noir 22.0 gls*

### **HALLOUMI 24.5**

rhubarb + MORA rose / pickled blackberries / pistachio / pinot syrup  
*paired with Mora Rose 19.0 gls*

### **MARKETFISH CRUDO 31.5**

coconut + lemongrass / calamansi / pickled blueberries  
*paired with Mora Albi 23.5 gls*

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### **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

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**CONFIT DUCK** *serves two 66.0(individual serve available)*  
spiced quince / pickled pear gel / red cabbage / toasted pumpkin seeds  
*paired with Mora Vale Pinot Noir 2024 39.5 gls*

**CEDAR WOOD MT COOK ALPINE SALMON** *serves two 66.0(individual serve available)*  
honey glaze / horseradish crème fraîche / compressed cucumber  
/ fennel / pickled lemon  
*paired with Mora Chardonnay 21.0 gls*

**SEARED SOUTH ISLAND MARKET FISH** *serves two 62.0(individual serve available)*  
smoked mussels / roasted parsnip / potato chowder / crisp capers  
*paired with Mora Eden Chardonnay 27.0 gls*

**SOUTH ISLAND BRAISED VENSION PINOT POT** *serves two 73.0*  
venison shoulder + loin / hare / bacon lardons / Mora pinot noir  
/ tamarillo / scallop potato / winter piccalilli  
*paired with Mora Kolo Pinot Noir 2022 235.0 btl*

**ROYALBURN LAMB OYSTER SHOULDER** *serves three - four 108.0*  
14 hour braised / confit garlic / mint + lemon oil  
/ pinot gris jus / house smoked salt  
*paired with Mora Kolo Pinot Noir 2019 255.0 btl*

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**TWICE COOKED POTATOES 19.5**  
chipotle mayo

**GRILLED BROCCOLINI 27.0**  
black garlic dressing / toasted quinoa + sunflower seed / tahini

**ROASTED BEETROOTS 27.5**  
raspberry glazed beetroot / whipped goats cheese  
/ hot honey + almond granola / pickled baby beets