

# mora

WINES & ARTISAN KITCHEN

## C H E F S E L E C T I O N

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A curated selection of our chef's favourite dishes, carefully chosen for a truly memorable dining experience **85**

Indulge in a three-course experience featuring our signature dishes, complemented by a specially selected dessert to finish **105**

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## P R E M I U M C H E F S E L E C T I O N

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An elevated menu featuring our chef's signature dishes, crafted with the finest local ingredients. Includes a glass of selected Mora bubbles and a market oyster **120**

Add dessert **20**

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## S T A R T E R S

**WARM BREADS** **18.5**  
porcini + truffle butter / thyme salt

**SEARED HALLOUMI** **27.5**  
watermelon / pomegranates /  
paprika toasted almonds /  
pomegranate molasses dressing /  
blood orange gel / mint

Mora Chardonnay \$18.50 per glass

**FREE RANGE PORK BELLY** **29.5**  
calamansi gel / ponzu emulsion /  
kaffir lime / bulgogi dressing /  
puffed crackling

Eden Chardonnay \$26.0 per glass

**WARM OLIVES** **15.0**  
rosemary / citrus / aromatics

## R A W

**MARKET OYSTERS** natural OR <sup>1/2</sup> Dozen **38.0**  
shallot mignonette  
OR bloody mary Dozen **76.0**

**SCALLOP CEVICHE** **31.0**  
Kaffir lime / coconut / shallots /  
fresh chilli / charred pineapple  
rice cracker  
Mora Dry Riesling \$17.50 per glass

**TORCHED TUNA SAKU** **31.0**  
citrus segments / passionfruit +  
yuzu soy / garlic, ginger + sesame  
emulsion / crushed wasabi peas  
Mora Pinot Albi White \$23.0 per glass

**ARTISAN PLATTER** **79.0**  
Totara cheddar / Whitestone  
camembert / Windsor blue / citrus  
+ thyme olives / house made  
lavoush / house pickles / crostini /  
fresh fruit / roasted nuts /  
macerated fruit

add locally made charcuterie **24.0**





## S H A R E D

**SOUTH ISLAND BLUE COD** 64.0  
crushed peas / lemon + herb  
crème fraiche / herb oil / crisp  
leeks  
Mora Eden Chardonnay \$26.0 per glass

SERVES 2

**BRAISED CANTERBURY BEEF  
CHEEKS** 79.0  
green curry gel / sesame bok choy  
/ shallot, coconut + sesame soil /  
crisp lotus root / sweet soy beef  
jus  
Mora pinot noir \$19.50 per glass

SERVES 2

**HALF CRISPY DUCK** 85.0  
braised red cabbage / charred  
stone fruits / endive / juniper jus  
Mora Vale pinot noir \$155.0 per bottle

SERVES 2

**CEDAR WOOD MT COOK  
SALMON** 56.0  
pickled cucumber / spring peas /  
sweet citrus glaze / horseradish  
crème  
Mora old vine sauvignon blanc \$18.50  
per glass

SERVES 2

**ROYALBURN LAMB OYSTER  
SHOULDER** 108.0  
MORA braised / salsa verde /  
confit garlic emulsion / fennel +  
citrus salt / pinot noir jus  
Mora Kolo pinot noir \$39.50 per  
glass

SERVES 3 TO 4

## S I D E S

**CHARRED BABY COS** 26.5  
caesar dressing / crisp prosciutto /  
pangrattato / parmesan

**BURRATA** 29.5  
heirloom tomatoes / pickled /  
radish / sundried tomatoes /  
toasted pine nut / tomato thyme  
emulsion / garden herbs

**TWICE COOKED SOUTHLAND  
POTATOES** 19.5

chipotle mayo

**CHARRED BUTTERNUT  
PUMPKIN** 26.5  
almond romesco / smoked yoghurt  
/ soft herbs

**ROASTED BABY CARROTS** 27.5  
broccolini / almond skordiala /  
citrus gremolata / grana  
padano