

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.*

ADD dessert 20.0

BREADS 18.5

porcini + truffle butter / thyme salt

WARM OLIVES 15.0

citrus oil / rosemary

DUCK PÂTÉ 24.5

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

paired with Mora Pinot Noir 22.0 gls

HALLOUMI 24.5

strawberry / candied pistachio / mint

paired with Mora Chardonnay 21.0 gls

MARKETFISH CRUDO 31.5

coconut + lemongrass / calamansi / pickled blueberries

paired with Mora Albi 23.5 gls

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

ROAST FREE FARMED PORK BELLY serves two 66.0

Rosé glaze / charred apricots / crackling / crispy sage

paired with Mora Chardonnay 21.0 gls

CEDAR WOOD MT COOK ALPINE SALMON serves two 62.0

XO sauce / pickled daikon / seaweed sago crisp

paired with Mora Albi 23.5 gls

ROASTED CHATHAM ISLAND BLUE COD serves two 62.0

cherry tomatoes / capers / green olives / agria crisp / burnt lemon

paired with Eden Pisa Sauvignon Blanc 19.0 gls

SLOW BRAISED BEEF CHEEK serves two 65.0

mushroom tapenade / pickled cherries / spiced cherry coulis

paired with Mora Vale Pinot Noir 39.5 gls

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

TWICE COOKED POTATOES 19.5

chipotle mayo

GRILLED ASPARAGUS 27.0

miso ginger emulsion / toasted buckwheat / herb oil

ROASTED BEETROOTS 27.5

raspberry glazed beetroot / whipped goats cheese
/ hot honey + hazelnut granola / pickled baby beets

CHARRED BABY COS 26.0

prosciutto crisp / pangrattato / anchovy dressing / grana padano