

SEASONAL CHEF SELECTION 95.0 PP

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

balsamic onion jam / strawberry jelly / shaved walnut / ciabatta crostini

paired with Mora Pinor Noir 2022 25.0 gls

HALLOUMI 24.5

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

paired with Mora Chardonnay 21.5 gls

TORCHED PACIFIC TUNA 29.5

passionfruit ponzu / garlic sesame emulsion / wasabi crumb / blood orange

paired with Mora Albi 23.5 gls

MUSSEL TOAST 24.5

toasted brioche / pangratatto / miso emulsion / chili crisp

paired with Mora vintage brut 2017 145.0 btl

To Share

CONFIT DUCK 66.0

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

paired with Mora Pinot Noir 2022 25.0 gls

MT COOK ALPINE SALMON 66.0

XO sauce / pickled daikon / seaweed sago crisp, crème fraîche

paired with Eden Sauvignon Blanc 21.0 gls

CHATHAM ISLAND BLUE COD 72.0

tomato + fennel / confit cherry tomatoes / crisp capers / basil

paired with Mora Eden Chardonnay 32.0 gls

SOUTHERN STATIONS WAGYU SIRLOIN 94.0

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

paired with Mora Vale Pinot Noir 2024 39.5 gls

ROYALBURN LAMB OYSTER SHOULDER 108.0

14 hour braised / confit garlic / mint + lemon oil /

pinot gris jus / house smoked salt

paired with Mora Kolo Pinot Noir 2022 265.0 btl

Sides

TWICE COOKED POTATOES 19.5

chipotle mayo

GRILLED BROCCOLINI 27.0

black garlic dressing / toasted quinoa + sunflower seed / tahini

ROASTED SPRING CARROTS 27.5

whitestone fuchsia feta / dukkah / crisp kale

CHARRED ZUCHINI SALAD 27.0

salsa verde / smoked anchovy labneh / bulgur wheat / toasted almonds / pickled grapes

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

Ask one of our waiter's about our wine pairing options and, please make us aware of any dietaries restrictions