

Chefs Selection

Our special menu handpicked by our chefs. It features our most loved dishes made from fresh, local ingredients
add on cheese or dessert 12 pp

85.0
per person

Starters

WARM BREADS / porcini + truffle butter / thyme salt

16.5

Mora Chardonnay
\$18.50 per glass

SEARED HALLOUMI / poached pear / hazelnut + fennel dukkah / rocket / quince paste / pinot dressing

25.5

Mora Pinot Albi White
\$23 per glass

BUTTERFLIED PRAWNS / ginger, garlic + soy / squid ink emulsion / prawn + sesame tuile / toasted buckwheat / coriander

29.0

Mora Pinot Noir
\$20 per glass

FREE RANGE PORK BELLY / calamansi gel / ponzu emulsion / kaffir lime / puffed crackling

29.0

Mora Dry Riesling
\$17.50 per glass

CRISP CALAMARI / miso emulsion / nori furikake / spring onions

27.5

WARM OLIVES / rosemary / citrus / aromatics

15.0

Individual

Mora Chardonnay
\$18.50 per glass

MUSHROOM ARANCINI / artichoke puree / whipped truffle goat's cheese / Southland oyster mushrooms / artichoke crisp / grana padano / herb oil

37.5

Shared

Eden Chardonnay
\$125 per bottle

SOUTH ISLAND BLUE COD / crushed peas / lemon + herb crème fraiche / herb oil / crisp leeks

serves 2 64.0

Eden Sauvignon Blanc
\$87 per bottle

CEDAR WOOD MT COOK SALMON / teriyaki glaze / pickled ginger / wakame salad / wasabi mayo / sago squid ink crisp

serves 56.0

105.0

serves

Mora Kolo
Pinot Noir 2017
\$190 per bottle

ROYALBURN LEG OF LAMB / MORA braised / salsa verde / confit garlic emulsion / fennel + citrus salt / pinot noir jus

serves 3-4 108.0

Mora Vale
Pinot Noir 2022
\$155 per bottle

BRAISED WAGYU BEEF CHEEKS / green curry gel / sesame bok choy / shallot, coconut + sesame soil / crisp lotus root / sweet soy beef jus

serves 2 79.0

Mora Kolo Pinot Noir
\$39.50 per glass

CONFIT HALF DUCK / caramelized cauli puree / tamarillo gel / pickled cauli / juniper jus

serves 2 69.0

Sides

TWICE COOKED SOUTHLAND POTATOES / chipotle mayo

17.5

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

26.5

SPRING ASPARAGUS + BROCOLLINI / babaganoush / confit garlic / toasted hazelnuts / lemon oil

26.5

GRILLED CAESAR SALAD / anchovy dressing / prosciutto pangrattato / grana padano

26.5

Artisan Platter

Tuatara cheddar / Whitestone camembert / ViaVio Fontal / citrus + thyme olives / house made lavosh / house pickles / crostini / fresh fruit / roasted nuts / macerated fruit

71.0

add locally made charcuterie

Lunch