

## Chefs Selection

Let the chefs choose for you our signature dishes  
add on cheese or dessert 12 pp

80.0  
per persc

### Starters

	MARLBOROUGH OYSTERS / sherry vinegar mignonette / elderflower gel / lemon	½ dozen	32.0
		dozen	64.0
	WARM BREADS / porcini + truffle butter		16.5
Mora Dry Riesling 2022 \$17.50 per glass	SEARED HALLOUMI / watermelon / pomegranate gel / watermelon dressing / chili salt / mint		24.5
Mora Eden Chardonnay \$120 per botte	SCALLOP CEVICHE / coconut + lime and chilli / turmeric compressed apple / kaffir lime emulsion / rice cracker		29.0
Mora Eden Sauvignon Blanc \$87 per bottle	TEMPURA SOFTSHELL CRAB + PRAWNS / soy citrus glaze / pickled daikon / coriander / sambal emulsion		29.0
Mora Pinot Noir 2022 \$20.00 per glass	CHICKEN PATE / toasted truffle brioche / spiced cranberry puree / lemon marmalade / pink grapefruit		28.5
	WARM OLIVES / rosemary / citrus / aromatics		15.0

### Shared

Mora Sauvignon Blanc 2022 \$78.5 per bottle	CEDAR WOOD MT COOK SALMON / beetroot glaze / horseradish cream / beetroot + balsamic jam / sago fennel crisp	serves 2	52.0
		serves 4	98.0
Mora Kolo Pinot Noir 2017 \$190 per bottle	ROYALBURN LAMB OYSTER SHOULDER / MORA braised / tahini labneh fig + prune jam / fennel + citrus salt / red wine jus	serves 3-4	108.0
Mora Vale Pinot Noir 2019 \$155 per bottle	BRAISED BEEF CHEEKS / miso pumpkin puree / honey and hoisin glaze / charred spring onion / furikake	serves 2	69.0
Mora Pinot Noir 2022 \$20.00 per glass	CONFIT DUCK / broad beans + peas / mandarin gel / pickled fennel / star anise jus	serves 2	70.0

### Sides

	TWICE COOKED SOUTHLAND POTATOES / chipotle mayo	17.5
	CHARRED ZUCCHINI + ASPARAGUS / garlic herb dressing / Asian dukkah + peanut / lemon coconut yoghurt	27.5
	CURIOUS CROPPERS HEIRLOOM TOMATOES / bocconcini / green chili / mint + coriander / seed granola	25.5
	CHARRED COS / bulghur wheat, tomato + cucumber / green goddess dressing	26.5
	SPRING ROASTED CARROT / ricotta / spiced carrot dressing / tarragon / black sesame	25.5

### Artisan Platter

	Tuatara cheddar / Whitestone camembert / Whitestone windsor blue / citrus + thyme olives / house made lavosh / house pickles / crostini / fresh fruit / roasted nuts / macerated fruit	71.0
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add locally made charcuterie

*Lunch*