

## Chefs Selection

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

75.0  
per person

## Starters

	<b>WARM BREADS</b> / porcini + truffle butter	16.5
Mora Dry Riesling 2022 \$17.50 per glass	<b>SEARED HALLOUMI</b> / pear + fennel / hazelnut dukkah / thyme + orange dressing + Royal Burn honey	24.5
Mora Eden Chardonnay \$120 per botte	<b>SCALLOP CEVICHE</b> / coconut + lime and chilli / turmeric compressed apple / kaffir lime emulsion / rice cracker	29.0
Mora Eden Sauvignon Blanc \$87 per bottle	<b>TEMPURA SOFTSHELL CRAB + PRAWNS</b> / soy citrus glaze / pickled daikon / coriander / sambal emulsion	29.0
Mora Pinot Noir 2022 \$20.00 per glass	<b>CHICKEN PATE</b> / toasted truffle brioche / spiced cranberry puree / lemon marmalade / pink grapefruit	28.5
	<b>WARM OLIVES</b> / rosemary / citrus / aromatics	15.0

## Individual

Mora Chardonnay 2022 \$18.50 per glass	<b>MARKET FISH COCONUT BROTH</b> / Cloudy Bay clams / lime + chilli / spring veges / curry leaves / charred roti	38.0
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## Shared

Mora Sauvignon Blanc 2022 \$78.5 per bottle	<b>CEDAR WOOD MT COOK SALMON</b> / horseradish cream / beetroot + balsamic jam / sago fennel crisp	<b>serves 2</b> 52.0 <b>serves 4</b> 98.0
Mora Kolo Pinot Noir 2017 \$190 per bottle	<b>ROYAL BURN LAMB OYSTER SHOULDER</b> / MORA braised / tahini labneh / fig + prune jam / fennel + citrus salt / red wine jus	<b>serves 3-4</b> 108.0
Mora Vale Pinot Noir 2019 \$155 per bottle	<b>SLOW BRAISED BEEF SHORT RIBS</b> / miso pumpkin puree / honey, soy garlic glaze / furikake panko crumbs / charred spring onions / coriander	<b>serves 2</b> 70.0
Mora Pinot Noir 2022 \$20.00 per glass	<b>CONFIT DUCK</b> / broad beans + peas / mandarin gel / pickled fennel / star anise jus	<b>serves 2</b> 70.0

## Sides

	<b>TWICE COOKED SOUTHLAND POTATOES</b> / chipotle mayo	17.5
	<b>CHARRED ZUCCHINI + ASPARAGUS</b> / garlic herb dressing / Asian dukkah / lemon coconut yoghurt	27.5
	<b>ROASTED CAULIFLOWER</b> / sumac + gochujang / honey whipped feta / Italian parsley / red onion and currant	25.5
	<b>MORA SAUV POACHED LEEKS</b> / tarragon / capers + dill emulsion / roasted pine nuts	26.5
	<b>SPRING ROASTED CARROT</b> / ricotta / spiced carrot dressing / tarragon / black sesame	25.5

## Artisan Platter

	Smoked cheddar / Whitestone probiotic camembert / Whitestone windsor blue / citrus + thyme olives / house made lavosh / house pickles / crostinis / fresh fruit / roasted nuts / macerated fruit	71.0
	add locally made charcuterie	24.0

*Lunch*

