

mora

WINES & ARTISAN KITCHEN

C H E F S E L E C T I O N

A curated selection of our chef's favourite dishes, carefully chosen for a truly memorable dining experience **85**

Indulge in a three-course experience featuring our signature dishes, complemented by a specially selected dessert to finish **105**

P R E M I U M C H E F S E L E C T I O N

An elevated menu featuring our chef's signature dishes, crafted with the finest local ingredients. Includes a glass of selected Mora bubbles and a market oyster **120**

Add dessert **20**

S T A R T E R S

WARM BREADS **18.5**
porcini + truffle butter / thyme salt

SEARED HALLOUMI **27.5**
watermelon / pomegranates /
paprika toasted almonds /
pomegranate molasses dressing /
watermelon gel / mint

Mora Chardonnay \$19.0 per glass

DUCK PARFAIT **24.5**
candied pistachios / plum gel /
freeze dried plums / RUA syrup /
crostini

Mora Pinot Noir \$22.0 per glass

WARM OLIVES **15.0**
rosemary / citrus / aromatics

R A W

MARKET OYSTERS natural OR ^{1/2} Dozen **38.0**
shallot mignonette
OR bloody mary Dozen **76.0**

SCALLOP CEVICHE **31.0**
Kaffir lime / coconut / shallots /
fresh chilli / charred pineapple
rice cracker

Mora Eden Pisa Sauvignon Blanc
\$19.0 per glass

TORCHED TUNA SAKU **31.0**
citrus segments / passionfruit +
yuzu soy / garlic, ginger + sesame
emulsion / crushed wasabi peas
Mora Pinot Albi White \$23.0 per glass





S H A R E D

SOUTH ISLAND BLUE COD 64.0
crushed peas / lemon + herb
crème fraiche / herb oil / crisp
leeks
Mora Eden Chardonnay \$26.0 per glass

**400g SAVANNAH BEEF EYE
FILLET** 85.0
SERVES 2 to 3
caramelised onion puree / cherry
jus / pickled summer vegetables /
chimichurri
Mora pinot noir \$22.0 per glass

HALF CRISPY DUCK 85.0
SERVES 2
braised red cabbage / charred stone
fruits / endive / juniper jus
Mora Vale pinot noir \$155.0 per bottle

**CEDAR WOOD MT COOK
SALMON** 56.0
SERVES 2
pickled cucumber / spring peas /
sweet citrus glaze / horseradish
crème
Mora Eden Pisa Sauvignon Blanc \$19.0
per glass

**ROYALBURN LAMB OYSTER
SHOULDER** 108.0
SERVES 3 TO 4
MORA braised / salsa verde /
confit garlic emulsion / fennel +
citrus salt / pinot noir jus
Mora Kolo pinot noir \$39.50 per
glass

S I D E S

CHARRED BABY COS 26.5
caesar dressing / crisp prosciutto /
pangrattato / parmesan

**SMOKEY BALSAMIC
BEETROOT** 28.5
pickled fennel / zucchini + herb
labne / beetroot chips

**TWICE COOKED SOUTHLAND
POTATOES** 19.5
chipotle mayo

**GARLIC + ROSEMARY ROASTED
AUBERGINE** 28.5
lemon ricotta / black garlic mayo /
seed granola / soft herbs

ROASTED BABY CARROTS 27.5
broccolini / almond skordiala /
citrius gremolata / grana
padano