

Chefs Selection

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

80.0
per person

Mora Brut NV
\$18.50 per glass

BLUFF OYSTERS / served natural with lemon, or chefs special

35.00
½ Dozen
69.00
Dozen

Starters

Mora Dry Riesling 2022
\$17.50 per glass

WARM BREADS / porcini + truffle butter

16.5

SEARED HALLOUMI / watermelon / pomegranate gel / watermelon dressing /
chili salt / mint

24.5

Mora Eden Chardonnay
\$120 per bottle

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

DUCK LIVER PATE / brioche melba toast / Mora Riesling poached apricots / stone
fruit and saffron puree / pistachio brittle

28.5

WARM OLIVES / rosemary / citrus / aromatics

15.0

Shared

Mora Sauvignon Blanc
2022
\$78.5 per bottle

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

serves 2 56.0

serves 4 105.0

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 / broccolini + watercress puree / orange glaze
/ barbecue gel / pickled carrots

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 / garlic lemon aioli

17.5

SAUTEED GREEN BEANS + CAVOLO NERO / miso yuzu gel / buckwheat,
quinoa + shallot crunch

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

add locally made charcuterie

24.0

Lunch