

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 / blood oranges / pomegranates / paprika toasted almonds / pomegranate molasses dressing / blood orange gel / mint 27.5

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 CANTERBURY 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
MOUNTAIN RIVER VENISON RUMP / 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

CHARED BABY COS / caeser dressing / crisp prosciutto pangrattato / parmesan 26.5

Artisan Platter

Totara cheddar / Whitestone camembert / Kawarau blue / citrus + thyme olives / house made lavosh / house pickles / crostini / fresh fruit / roasted nuts / macerated fruit 71.0

add locally made charcuterie

Lunch