



PREMIUM CHEFS SELECTION 130.0

three courses beginning with our method traditional Mora Brut followed by a selection of our chef's curated favourites, includes dessert

CHEFS SELECTION 95.0

*allow us to guide you through our two course seasonal menu carefully chosen for a truly memorable Mora dining experience **ADD** dessert 20.0*

Starters

BREADS porcini + truffle butter / thyme salt 18.5

WARM OLIVES citrus oil / rosemary 15.0

BRUSCHETTA 23.5

whipped ricotta / citrus honey / crisp prosciutto / smoked garlic salt / thyme
paired with Mora Riesling 17.5 per glass

DUCK PÂTÉ 24.5

candied hazelnuts / pinot noir pear / balsamic prune jam / fig crostini
paired with Mora Pinor Noir 22.0 per glass

BUTTERFLIED PRAWNS 31.0

garlic, ginger + soy / miso yuzu + honey mayo / prawn tuile
paired with Mora Albi 23.0 per glass

CONFIT FREE FARMED PORK BELLY 33.0

quince paste / compressed pear / salted crackling
paired with Mora Eden Chardonnay 19.0 per glass

ARTISAN PLATTER 79.0

Totara cheddar / Whitestone camembert / Windsor blue / citrus + thyme olives / housemade lavosh / house pickles / crostini / fresh fruit / roasted nuts / macerated fruits
ADD locally made charcuterie 24.0

Individual

ARTISAN SEAFOOD CHOWDER 42.0

creamy chowder / smoked salmon / market fish / clams / prawns / potatoes / red pepper emulsion / charred bread

paired with Mora Eden Chardonnay 26.0 per glass

MUSHROOM, SPINACH + MOZZARELLA ARANCINI 39.5

pumpkin puree / saute pumpkin + pinenuts / herb oil / grana padano

paired with Mora Pinot Noir 22.0 per glass

CONFIT CANTERBURY DUCK LEG 45.0

smoked duck + shiitake spring roll / Jerusalem artichoke puree / pickled shittake / anise jus

paired with Mora Kolo Pinot Noir 39.5

Sharing

BRAISED BEEF CHEEK PIE serves two 62.0

pinot ragu / pâte brisée / kumara / tamarillo

paired with Mora Vale 2022 btl 155.0

CEDAR WOOD MT COOK ALPINE SALMON serves two 56.0 serves four 105.0

gochujang glaze / rice vinegar + sesame pickled cucumber / seaweed sago crisp

paired with Mora Eden Pisa Sauvignon Blanc 19.0 per glass

ROYALBURN LAMB OYSTER SHOULDER serves four 108.0

14 hour braised / salsa verde / confit garlic emulsion / fennel + citrus salt / pinot noir jus

paired with Mora Kolo Pinot Noir 39.50 per glass

Sides

TWICE COOKED SOUTHLAND POTATOES 19.5

chipotle mayo

CHARRED BRUSSEL SPROUTS 30.5

cavalo nero / garlic + chilli, chorizo jam / parsnip chips

HONEY ROASTED BABY CARROTS 28.5

caramelised carrot puree / lime + caraway emulsion / fennel + cumin seed
almonds / goats curd

SMOKEY BALSAMIC BEETROOT 29.5

puy lentil + dill salad / beetroot + raspberry puree / whipped feta / hazelnut + seed granola /
beetroot pickled onions