

mora

CHEF SELECTION 95.0

*Allow us to guide you through a selection of our seasonal Mora favourites,
carefully chosen for a truly memorable Mora dining experience...*

ADD dessert 20.0

BREADS 18.5

porcini + truffle butter / thyme salt

WARM OLIVES 15.0

citrus oil / rosemary

DUCK PÂTÉ 24.5

candied hazelnuts / pinot noir pear / balsamic prune jam / fig crostini

paired with Mora Pinot Noir 22.0 gls

HALLOUMI 24.5

spiced quince paste / medjool dates / pomegranate molasses

paired with Eden Pisa Chardonnay 27.0 gls

BUTTERFLIED PRAWNS 31.5

garlic, ginger + soy / miso yuzu + honey mayo / prawn tuile

paired with Mora Pinot Gris 19.0 gls

SMOKED AGED CHEDDAR FONDUE 34.0 serves two

Mora Riesling / toasted torn bread / house pickle / mulled pear

ADD locally made charcuterie 14.0

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

ARTISAN SEAFOOD CHOWDER *serves one 42.0*

smoked salmon / market fish / clams / potatoes /

red pepper emulsion / charred bread

paired with Mora Chardonnay 21.0 gls

CRISPY CONFIT PORK BELLY *serves two 62.0*

caramelized onion / parsnip soubise / braeburn puree /

compressed apple / Mora jus

paired with Mora Pinot Noir 22.0 gls

CEDAR WOOD MT COOK ALPINE SALMON *serves two 62.0*

XO sauce / pickled daikon / seaweed sago crisp

paired with Eden Pisa Sauvignon Blanc 19.0 gls

SLOW BRAISED BEEF CHEEK *serves two 62.0*

winter tapenade / fresh tamarillo / tamarillo gel / pickled shitake

paired with Mora Vale Pinot Noir 2022 185.0 btl

ROYALBURN LAMB OYSTER SHOULDER *serves three - four 98.0*

14 hour braised / tomato kasundi /

smoked garlic labneh / fennel + citrus salt

paired with Mora Kolo Pinot Noir 2017 255.0 btl

TWICE COOKED POTATOES 19.5

chipotle mayo

SPICED ROASTED CAULIFLOWER 26.5

white bean + preserved lemon hummus

/ harissa dressing / za'atar

ROASTED BABY CARROTS 27.5

honey creme fresh / spiced toasted almonds /

curried vinaigrette / soft herbs

