

# 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 **95**
- Indulge in a three-course experience featuring our signature dishes, complemented by a specially selected dessert to finish **115**
- 

## 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 **130**
- 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 / red kiwi fruit /  
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** **38**  
1/2 Dozen  
natural  
OR shallot mignonette Dozen **76**  
OR bloody mary
- 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 /  
horseradish / pearl onions /  
pickled cauliflower / shallot +  
truffle jus  
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  
gochujang glaze / rice vinegar +  
sesame pickled cucumber /  
seaweed sago crisp  
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