

mora

vegetarian & vegan menu

CHEF SELECTION 95.0pp

Allow some time to sit back and indulge in what we do best...

A four course vegetarian or vegan tasting menu, guiding you through a selection of our Mora seasonal favourites.

BREADS 18.5

porcini + truffle butter / thyme salt
(can be GF, can be vegan)

WARM OLIVES 15.0

citrus oil / rosemary
(GF, vegan)

CHARRED TOFU 28.5

passionfruit ponzu / garlic sesame emulsion / wasabi crumb / blood orange
(GF, vegan)
paired with Mora Riesling 19.0 gls

HALLOUMI 24.5

rhubarb + MORA rose / pickled blackberries / pistachio / pinot syrup
(GF, vegetarian)
paired with Mora chardonnay 21.5 gls

ARTISAN PLATTER 79.0

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

CHARRED AUBERGINE 38.0

*tomato + fennel / smoked cherry tomatoes / crisp capers /
basil*

(GF, vegan)

paired with Mora Pinot Noir 2022 23.0 gls

ZUCHINNI SALAD 36.0

*bulgur wheat / green pappercorn sauce / charred spring
onions, almonds, pickled grapes*

(vegan)

paired with Mora Albi 2025 23.5 gls

TWICE COOKED POTATOES 19.5

chipotle mayo

(can be vegan)

GRILLED BROCCOLINI 27.0

*black garlic dressing / toasted quinoa + sunflower seed /
tahini*

(GF, vegan)

ROASTED SPRING CARROTS 27.5

whitestone fuchsia feta / dukkah / crisp kale

(GF, can be vegan)