

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 porcini + truffle butter / thyme salt 18.5

WARM OLIVES citrus oil / rosemary 15.0

DUCK PÂTÉ candied hazelnuts / pinot noir pear / balsamic prune jam / fig crostini 24.5
paired with Mora Pinot Noir 22.0 gls

HALLOUMI spiced quince paste / medjool dates / pomegranate molasses 24.5
paired with Eden Pisa Chardonnay 26.0 gls

BUTTERFLIED PRAWNS garlic, ginger + soy / miso yuzu + honey mayo / prawn tuile 31.5
paired with Mora Pinot Gris 17.5 gls

ARTISAN SEAFOOD CHOWDER smoked salmon / market fish / clams / potatoes / red pepper emulsion / charred bread 42.0
paired with Mora Chardonnay 19.0 gls

CRISPY CONFIT PORK BELLY parsnip / pomme puree / compressed apple / Mora jus 42.0
paired with Mora Pinot Noir 39.5

CEDAR WOOD MT COOK ALPINE SALMON / XO sauce / pickled daikon / seaweed sago crisp 62.0
paired with Eden Pisa Sauvignon Blanc 19.0 gls

BRAISED BEEF CHEEK PIE pinot ragu / pâte brisée / kumara / tamarillo 62.0
paired with Mora Vale 2022 155.0 btl

ROYALBURN LAMB OYSTER SHOULDER 14 hour braised / tomato kasundi / smoked garlic labne / fennel + citrus salt 98.0
paired with Mora Kolo Pinot Noir 39.5 gls

TWICE COOKED POTATOES chipotle mayo 19.5

SMOKY BALSAMIC BEETROOT whipped feta / hazelnut + seed granola / beetroot pickled onions 27.5

ROASTED BABY CARROTS fennel + cumin seed / spiced almonds / goats curd 26.5

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