

<b>COCONUT CHOCOLATE TORTE</b> / cherry & rum sorbet / crystalised dark chocolate	<b>16.5</b>
<b>WARM STICKY DATE PUDDING</b> / crème anglaise / crème Chantilly	<b>20.0</b>
<b>AFFOGATO</b> / espresso shot / biscotti / choice of Frangelico, Amaretto or Baileys	<b>20.0</b>
<b>CENTRAL OTAGO CHEESE</b> Your choice of Totara cheddar, Whitestone camembert or windsor blue / macerated fruits / crostini add an additional cheese	<b>23.5</b>
<b>ESPRESSO MARTINI</b> / vodka / kahlua / vanilla syrup / espresso shot	<b>9.0</b>
<b>ESPRESSO MARTINI</b> / vodka / kahlua / vanilla syrup / espresso shot	<b>22.0</b>
<b>Mora Riesling 2023</b> <i>Bright / Mandarin / Silken</i>	<b>17.5</b> GLASS
<b>Laphroaig 10 yr</b> Islay single malt	<b>19.0</b>
<b>Glenmorangie 18yr</b> Highland Single Malt	<b>29.0</b>

Our most treasured possession in life is time.

Mora (Latin) means to take pause

or to linger. To make time to enjoy the essence of life and live in the moment.

It's a mantra that allows us the freedom to look at things differently. To think with all our senses and to walk the roads less travelled. Observing Central Otago anew.

It is our hope that your dining experience will create memories of a time well spent.

