

mora

CHEF SELECTION 95.0pp

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

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

BREADS 18.5

porcini + truffle butter / thyme salt

WARM OLIVES 15.0

citrus oil / rosemary

DUCK PÂTÉ 24.5

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

paired with Mora Pinor Noir 22.0 gls

HALLOUMI 24.5

rhubarb + MORA rose / pickled blackberries / pistachio / pinot syrup

paired with Mora Albi 23.5 gls

HOUSE SMOKED MARKET FISH 29.5

Jerusalem artichokes/ charred leek / dill crisp

paired with Mora Chardonnay 21.0 gls

AGED SMOKED CHEDDAR FONDUE 28.5

Torn breads / radish / pickled onion / roasted apples

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

ADD locally made charcuterie 24.0

CONFIT DUCK 66.0

serves two (individual serve available)

spiced quince / pickled pear gel / red cabbage / toasted pumpkin seeds

paired with Mora Vale Pinot Noir 2024 39.5 gls

CEDAR WOOD MT COOK ALPINE SALMON 66.0

serves two (individual serve available)

honey glaze / horseradish crème fraîche / compressed cucumber
/ fennel / pickled lemon

paired with Eden Sauvignon Blanc 21.0 gls

SOUTH ISLAND MARKET FISH POTATO CHOWDER 62.0

serves two (individual serve available)

smoked mussels / roasted parsnip / potato chowder / crisp capers

paired with Mora Eden Chardonnay 27.0 gls

SOUTH ISLAND BRAISED VENISON PINOT POT 73.0

serves two (individual serve available)

venison shoulder + loin / hare / bacon lardons / Mora pinot noir
/ tamarillo / scallop potato / winter piccalilli

paired with Mora Kolo Pinot Noir 2022 235.0 btl

ROYALBURN LAMB OYSTER SHOULDER 108.0

serves three - four

14 hour braised / confit garlic / mint + lemon oil
/ pinot gris jus / house smoked salt

paired with Mora Kolo Pinot Noir 2019 255.0 btl

TWICE COOKED POTATOES 19.5

chipotle mayo

GRILLED BROCCOLINI 27.0

black garlic dressing / toasted quinoa + sunflower seed / tahini

ROASTED PUMPKIN 27.5

pumpkin seed ricotta / golden tamarillo
/ spiced almonds + seeds / herb oil

WINTER GREEN SALAD 22.0

Charred cabbage / spinach / rocket pesto / cranberry /
crisp prosciutto crumb