

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 **85**

Indulge in a three-course experience featuring our signature dishes, complemented by a specially selected dessert to finish **105**

S T A R T E R S

WARM BREADS 18.5
porcini + truffle butter / thyme salt

SEARED HALLOUMI 27.5
blood oranges / pomegranates /
paprika toasted almonds /
pomegranate molasses dressing /
blood orange gel / mint

Mora Chardonnay \$18.50 per glass

FREE RANGE PORK BELLY 29.5
calamansi gel / ponzu emulsion /
kaffir lime / puffed crackling

Mora Pinot Noir \$20.0 per glass

WARM OLIVES 15.0
rosemary / citrus / aromatics

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 Te Kouma oysters **120**

Add dessert **20**

R A W

SCALLOP CEVICHE 31.0
Kaffir lime / coconut / shallots /
fresh chilli / rice cracker
Mora Dry Riesling \$17.50 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

ARTISAN PLATTER 79.0
Totara cheddar / Whitestone
camembert / Windsor blue / citrus
+ thyme olives / house made
lavoush / house pickles / crostini /
fresh fruit / roasted nuts /
macerated fruit

add locally made charcuterie **24.0**



S H A R E D

SOUTH ISLAND BLUE COD

crushed peas / lemon + herb
crème fraiche / herb oil / crisp
leeks

Mora Eden Chardonnay \$26.0 per glass

64.0

SERVES 2

BRAISED CANTERBURY BEEF CHEEKS

green curry gel / sesame bok choy
/ shallot, coconut + sesame soil /
crisp lotus root / sweet soy beef
jus

Mora pinot noir \$19.50 per glass

79.0

SERVES 2

MOUNTAIN RIVER VENISON RUMP

caramelized cauli puree / tamarillo
gel / pickled cauli / juniper jus

Mora Vale pinot noir \$155.0 per bottle

69.0

SERVES 2

CEDAR WOOD MT COOK SALMON

pickled cucumber / spring peas /
sweet citrus glaze / horseradish
crème

Mora old vine sauvignon blanc \$18.50
per glass

56.0

SERVES 2

105.0

SERVES 4

ROYALBURN LAMB OYSTER SHOULDER

MORA braised / salsa verde /
confit garlic emulsion / fennel +
citrus salt / pinot noir jus

Mora Kolo pinot noir \$39.50 per
glass

108.0

SERVES 3 TO 4



S I D E S

CHARRED BABY COS

caesar dressing / crisp prosciutto /
pangrattato / parmesan

26.5

BURRATA

charred beets / beet + raspberry
gel / pickled beets / radish /
candied pistachios

29.5

TWICE COOKED SOUTHLAND POTATOES

chipotle mayo

19.5

CHARRED BUTTERNUT PUMPKIN

almond romesco / smoked yoghurt
/ soft herbs

26.5

SPRING ASPARAGUS + BROCCOLLINI

babaganoush / confit garlic /
toasted hazelnuts / lemon oil

26.5