

mora

CHEF SELECTION 95.0

*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.*

ADD dessert 20.0

BREADS 18.5

porcini + truffle butter / thyme salt

WARM OLIVES 15.0

citrus oil / rosemary

DUCK PÂTÉ 24.5

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

HALLOUMI 24.5

strawberry + mint gel / candied pistachio / blood orange
/ fresh mint + basil
paired with Mora Chardonnay 21.0 gls

KINGFISH CRUDO 31.5

coconut + lemongrass / kalamansi / pickled blueberries
paired with Mora Albi 23.5 gls

CRISPY CONFIT PORK BELLY *serves two 62.0*

caramelized onion + parsnip soubise / braeburn puree / pickled pear gel
/ compressed apple / Mora jus

paired with Mora Pinot Noir 22.0 gls

WHOLE ROASTED NEW ZEALAND SOLE *serves two 58.0*

green-lipped mussels / Cromwell chorizo / smoked tomato + confit garlic /
crisp capers

paired with Eden Pisa Chardonnay 27.0 gls

CEDAR WOOD MT COOK ALPINE SALMON *serves two 62.0*

XO sauce / pickled daikon / seaweed sago crisp

paired with Eden Pisa Sauvignon Blanc 19.0 gls

SLOW BRAISED BEEF CHEEK *serves two 65.0*

mushroom tapenade / fresh tamarillo / tamarillo gel

paired with Mora Vale Pinot Noir 185.0 btl

ROYALBURN LAMB OYSTER SHOULDER *serves three - four 98.0*

14 hour braised / tomato kasundi /

smoked garlic labneh / fennel + citrus salt

paired with Mora Kolo Pinot Noir 2019 255.0 btl

TWICE COOKED POTATOES 19.5

chipotle mayo

GRILLED ASPARAGUS 27.0

miso ginger emulsion / toasted buckwheat / herb oil

ROASTED BABY CARROTS 27.5

honey crème fraîche / spiced toasted almonds

/ curried vinaigrette / soft herbs