

# mora

WINES & ARTISAN KITCHEN

## C H E F S E L E C T I O N

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A curated selection of our chef's favourite dishes, carefully chosen for a truly memorable dining experience	95
Indulge in a three-course experience featuring our signature dishes, complemented by a specially selected dessert to finish	115

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## S T A R T E R S

<b>WARM BREADS</b> porcini + truffle butter / thyme salt	18.5
<b>SEARED HALLOUMI</b> watermelon / red kiwi fruit / paprika toasted almonds / pomegranate molasses dressing / watermelon gel / mint Mora Chardonnay \$19.0 per glass	27.5
<b>DUCK PARFAIT</b> candied pistachios / plum gel / freeze dried plums / RUA syrup / crostini Mora Pinot Noir \$22.0 per glass	24.5
<b>WARM OLIVES</b> rosemary / citrus / aromatics	15.0

## P R E M I U M C H E F S E L E C T I O N

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An elevated menu featuring our chef's signature dishes, crafted with the finest local ingredients. Includes a glass of selected Mora bubbles and a market oyster	130
Add dessert	20

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## R A W

<b>BLUFF OYSTERS</b> <b>subject to availability</b> natural OR shallot mignonette OR bloody mary	1/2 Dozen Dozen	43 86
<b>SCALLOP CEVICHE</b> Kaffir lime / coconut / shallots / fresh chilli / charred pineapple rice cracker Mora Eden Pisa Sauvignon Blanc \$19.0 per glass		31.0
<b>TORCHED TUNA SAKU</b> citrus segments / passionfruit + yuzu soy / garlic, ginger + sesame emulsion / crushed wasabi peas Mora Pinot Albi White \$23.0 per glass		31.0

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### ARTISAN PLATTER

Totara cheddar / Whitestone camembert / Windsor blue / citrus + thyme olives / housemade lavoush / house pickles / crostini / fresh fruit / roasted nuts / macerated fruits

**ADD** locally made charcuterie

79.0  
SERVES 2 to 3

24.0



## S H A R E D

**SOUTH ISLAND BLUE COD** 69.0  
cherry tomatoes, olives + capers,  
parsnip puree, burnt lemon, potato  
crisps

Mora Eden Chardonnay \$26.0 per glass

**400g SAVANNAH BEEF EYE  
FILLET** 85.0  
SERVES 2 to 3

caramelised onion puree /  
horseradish / pearl onions /  
pickled cauliflower / shallot +  
truffle jus

Mora pinot noir \$22.0 per glass

**HALF CRISPY DUCK** 85.0  
SERVES 2  
braised red cabbage / charred stone  
fruits / endive / juniper jus

Mora Vale pinot noir \$155.0 per bottle

**CEDAR WOOD MT COOK  
SALMON** 56.0  
SERVES 2

gochujang glaze / rice vinegar +  
sesame pickled cucumber /  
seaweed sago crisp 105.0  
SERVES 4

Mora Eden Pisa Sauvignon Blanc \$19.0  
per glass

**ROYALBURN LAMB OYSTER  
SHOULDER** 108.0  
SERVES 3 TO 4

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

Mora Kolo pinot noir \$39.50 per  
glass



## S I D E S

**CHARRED BABY COS** 26.5  
caesar dressing / crisp prosciutto /  
pangrattato / parmesan

**SMOKEY BALSAMIC  
BEETROOT** 28.5  
pickled fennel / zucchini + herb  
labne / beetroot chips

**TWICE COOKED SOUTHLAND  
POTATOES** 19.5  
chipotle mayo

**CHARRED BRUSSEL SPROUTS** 28.5  
cavalo nero, garlic + chilli, chorizo  
jam, parsnip chips

**ROASTED BABY CARROTS** 27.5  
broccolini / almond skordiala /  
citrius gremolata / grana  
padano