

mora

vegetarian & vegan menu

CHEF SELECTION 95.0pp

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

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

BREADS 18.5

porcini + truffle butter / thyme salt
(can be GF, can be vegan)

WARM OLIVES 15.0

citrus oil / rosemary
(GF, vegan)

HALLOUMI 24.5

rhubarb + MORA rose / pickled blackberries / pistachio / pinot syrup
(GF, vegetarian)

paired with Mora Albi 23.5 gls

ROASTED JERUSALEM ARTICHOKEs 26.5

honey glazed Jerusalem artichokes/ caramelised leek puree / dill crisp
/ lemon mint oil
(GF, vegan)

paired with Mora Chardonnay 21.0 gls

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

CONFIT CHARRED SAVOY 39.0

confit garlic emulsion / crisp capers / roasted parsnip
/ red cabbage puree

(GF, vegan)

paired with Mora Vale Pinot Noir 2024 39.5 gls

MUSHROOM + KUMURA PINOT POT 40.0

Remarkable mushrooms / Mora pinot noir / maple walnut /
brown butter / scallop potato / winter piccalilli

(GF, can be vegan)

paired with Mora Kolo Pinot Noir 2022 235.0 btl

TWICE COOKED POTATOES 19.5

chipotle mayo

(GF, can be vegan)

GRILLED BROCCOLINI 27.0

black garlic dressing / toasted quinoa + sunflower seed /
tahini

(GF, vegan)

ROASTED PUMPKIN 27.5

pumpkin + sunflower seed ricotta / yellow tamarillo
/ herb oil

(GF, vegan)