



MOY HALL
MARTINBOROUGH

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Moy Hall Wines



#moyhallwines

Platters

Breads and Dips **\$18**

Selection of seasonal dips, Borough Bakery breads, Tuscan Estate EVOO and house dukkah (DF, V)

Moy Hall Cheese Selection **\$18 for one**

3 cheese selection of local/international cheese **\$34 for two**
condiments and crackers (V)

Ask us for today's selections, (GF) on request

Charcuterie Board **\$25**

With prosciutto, wagyu bresaola, chorizo, truffle emulsion & grilled bread

Sweet Treats

Ice Cream & Sorbet Selection **\$12**

3 scoops of Kapiti ice cream/sorbet with Persian candy floss

Chocolate and Nocino Tart **\$12**

With Black Doris & Crème Fraiche Icecream

Kids

Ham and cheese quesadilla **\$8**

Dietary Requirements

Please let us know if you have any dietary requirements.

A full list of ingredients is available on request.

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

VG = Vegan

Plates to Share

This menu works best as shared dishes.

We recommend 1.5 plates per person made up of any combination, however let us know if you prefer your own meal.

Pulled Lamb Shoulder (GF, DF) **\$24**

With Israeli couscous, spiced date & preserved lemon chutney

Beef Massaman Curry **\$22**

With fried roti, coconut & lime raita

Pan Roasted Groper (GF) **\$24**

With Jerusalem artichokes, fennel & brown butter emulsion

Eye Fillet Tagliata **\$22**

With truffle emulsion, Parmigiana Reggiano

Housemade Gnocchi (V) **\$18**

With blue cheese fonduta & walnuts

Pearl Barley Risotto (V) **\$18**

With Drunken Nanny goats cheese & EVOO olive oil

Braised Octopus Salad (VG) (GF) **\$16**

With crispy chorizo, fresh orange, kimchi

Za'atar Roasted Haloumi, Celeriac & Cauliflower Salad **\$18**

With pear and saffron chutney (GF) (V)

Fennel, Olive & Artichoke Caponata (V) (VG) **\$16**

With green tahini dressing & EVOO olive oil

Fennel, Spinach & Potato Gratin (V) **\$14**