



**MOY HALL**

MARTINBOROUGH

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Moy Hall Wines



#moyhallwines

## To Start

**Breads and Dips** \$22  
Selection of seasonal dips, Borough Bakery breads, EVOO (V)  
Extra bread (\$4)

## Sweet Treats

**Kapiti Ice cream selection** \$12

**White chocolate and coconut pannacotta** \$12  
With mango puree and rum marshmallow

## 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.*

**Twice cooked lamb shoulder** \$24  
With skordalia, dates and preserved lemon chutney (GF, DF)

**Haloumi and popcorn salad** \$22  
With chutney and fresh herbs (V)

**Homemade gnocchi** \$18  
With blue cheese fonduta (V)

**Chicken liver and dukkha terrine** \$18  
With pear & saffron chutney and toasted sourdough (DF)

**Watercress and pearl barley risotto** \$18  
With Drunken Nanny goat cheese (V)

**Fennel, celery and olive caponata** \$14  
With chickpeas, green tahini dressing (V, VG, DF)

**Fresh herb salad** \$16  
With black tie goats cheese, red pepper and walnut dip (V, GF)

**Israeli couscous salad** \$12  
With orange, almond, pinenuts and fresh herbs (V, VG, DF)