



# MOY HALL

MARTINBOROUGH

## PLATES TO SHARE

*These plates are designed to share. We recommend 1.5 plates per person  
Please let us know if you have any dietary requirements.*

### House salted hake brandade

cauliflower puree

**\$22**

### Ricotta and spinach housemade gnocchi

with sage butter (V)

**\$22**

### Grilled squid

rocket, chili oil and shaved fennel (GF)

**\$24**

### Rib eye beef fillet salad

Kumara, endives, horseradish crème fraiche and thyme salmoriglio (GF)

**\$28**

### Pan-fried groper

smashed celeriac, Jerusalem artichokes and beurre blanc (GF)

**\$30**

### Moroccan spiced slow cooked lamb shoulder

buttercup, chickpeas and cumin salsa verde (GF)

**\$30**

### Warm broccoli salad

braised red onions, Kalamata olives, eco-farm winter leaves (GF, VG)

**\$22**

## SIDES

### Borough Bakery sourdough bruschetta

"Olivo" Tuscan Estate olive oil, aceto balsamico

**\$4**

## KIDS MENU

### Orange juice

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### Linguine

Slow cooked tomato sauce

**Or**

Butter and Cheese

### Ice cream

**\$16**

## DESSERT / CHEESE

### Tiramisu

**\$12**

### Lemon custard tart

with crème fraiche

**\$12**

### Kikorangi blue

with persimmon and shaved fennel

**\$12**

DF = Dairy Free / GF = Gluten Free / V = Vegetarian / VG = Vegan