



MOY HALL

MARTINBOROUGH

SHARED LUNCH FOR GROUPS OF 12±

Moy Hall offers our Chef's Selection shared lunch for \$50 per person, which includes a shared starter, local bread and several of each sharing plate from the menu (at least 1.5 plates per person). For \$60 per person dessert can be included. Dietary requirements can be catered for within your group lunch. **Our menu changes weekly and seasonally, however you can expect this style of food.**

Salted hake brandade

Smashed purple potatoes, spring onion & rocket pistou (GF)

Pan-seared market fish

Gladstone durum wheat pappardelle, pea & fennel vignole and lemon marmalade (DF)

Porchetta, herb and onion stuffing

Borlotti beans, cavolo nero, peperonata with olives (GF, DF)

Housemade gnocchi

With gorgonzola & sage fonduta (V)

Slow cooked lamb shoulder

Sumac roasted baby potatoes, cos lettuce and tzatziki (GF)

Drunken Nanny lush goats' cheese salad

Warmed baby carrots, kumara, beetroot, witloof, pears and walnuts (GF, V, VG without lush)



WINE & DRINKS

We would love to introduce you to our wines which are available by the glass or bottle with your lunch. *Wine tastings are available for \$10 per person in our front courtyard or at tables on the lawn, weather dependent (we don't take bookings for tastings).*



Wine	Glass	Bottle
Sauvignon Blanc	\$13	\$48
Riesling	\$13	\$48
Pinot Gris	\$14	\$50
Rosé	\$14	\$50
'Riversdale Red' Pinot Noir	\$14	\$50
'Terrace' Pinot Noir	\$16	\$60
'Moy Hall' Pinot Noir	\$20	\$90

Beer

ParrotDog Hazy Pale Ale	-	\$10
ParrotDog APA	-	\$10
Heineken, Light 2.5%, or 0%	-	\$8

Non Alcoholic

Antipodes sparkling water 500ml	-	\$8
Mela juice, orange or lemonade	\$4	-

The drink list varies depending on availability