

# MOY HALL

MARTINBOROUGH

SUMMER 2025 / 2026

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## Lunch Menu

These plates are designed to share and come to the table as they are prepared.  
We recommend 1 to 1.5 plates per person.

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### Example Menu

Our menu changes seasonally, however you can expect this style of food.

#### HOUSE MADE GNOCCHI

gorgonzola and sage fonduta (V) \$31

#### NEW SEASON CHARRED SWEETCORN

tomatillo salsa, refried beans, smoked paprika butter (GF,V) \$30

#### ZUCCHINI AND LENTIL FALAFEL MEZZE

Blue Earth extra virgin olive oil whipped ricotta, cucumber and mint salsa, vinaigrette (V,GF) \$31

#### BURRATA CAPRESE

vine tomatoes, basil, rocket, flaxseed tuille and balsamic reduction (V,GF) \$33

#### WAIRARAPA LAMB SHOULDER

preserved lemon, red onion and rosemary braise, purple potato, olive and oregano labne, fresh tomato and garden herbs \$41

#### IKA MATA

lime and coconut cured raw fish, spring herb salad, cherry tomatoes, roasted chilli oil (DF,GF) \$38

#### SEARED PORK LOIN AND RICE NOODLE SALAD

marinated pork loin, wombok, daikon, bean sprouts, thai basil, chilli nam jim (DF) \$41

#### LOCAL BAKERY BREAD SELECTION

Drizzled with garlic olive oil, rosemary and sea salt (V) \$8

#### TIRAMISU

dry marsala, espresso coffee, savoiardi, sabayon, mascarpone, dutch cocoa \$16

#### VANILLA CHEESECAKE

raspberry rosé jelly and lotus crumb \$16

#### CHEESE SELECTION

served with roasted almonds, honeycomb, walnuts and sourdough \$36

#### CHILDREN'S LUNCH

Macaroni pasta with tomato sauce or butter & cheese, fruit juice or soda  
vanilla or chocolate ice cream cone \$14

gf Gluten free

df Dairy free

vg Vegan

v Vegetarian

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You are welcome to enjoy a wine flight at your table which includes a selection of four wines.

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