

MOY HALL

MARTINBOROUGH

SUMMER 2025 / 2026

Shared Lunch for Groups of 12+

Moy Hall offers our Chef's Selection shared lunch for \$65 per person, which includes: Local bread and several of each sharing plate from the menu, at least 1.5 plates per person. At the time of booking, dessert can be included for \$10 per person and/or a cheese course for \$10 per person. Dietary requirements can be catered for within your group lunch.

Example Menu

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

HOUSE MADE GNOCCHI
gorgonzola and sage fonduta (V)

NEW SEASON CHARRED SWEETCORN
tomatillo salsa, refried beans, smoked paprika butter (GF,V)

ZUCCHINI AND LENTIL FALAFEL MEZZE
Blue Earth extra virgin olive oil whipped ricotta, cucumber and mint salsa, vinaigrette (V,GF)

BURRATA CAPRESE
vine tomatoes, basil, rocket, flaxseed tuille and balsamic reduction (V,GF)

WAIRARAPA LAMB SHOULDER
preserved lemon, red onion and rosemary braise, purple potato, olive and oregano labne, fresh tomato and garden herbs

IKA MATA
lime and coconut cured raw fish, spring herb salad, cherry tomatoes, roasted chilli oil (DF,GF)

SEARED PORK LOIN AND RICE NOODLE SALAD
marinated pork loin, wombok, daikon, bean sprouts, thai basil, chilli nam jim (DF)

LOCAL BAKERY BREAD SELECTION
Drizzled with garlic olive oil, rosemary and sea salt (V)

Wine / Drinks

We would love to introduce you to our wines which are available by the glass or bottle

WINE	GLASS	BOTTLE
Sauvignon Blanc	\$14	\$48
Pinot Gris	\$16	\$55
Rosé	\$16	\$55
Riversdale Pinot Noir	\$16	\$55
Dunrobin Pinot Noir	\$17	\$65
Méthode Traditionnelle	\$18	\$75
Wine flight of four	\$20	-
BEER		
Parrot dog craft beer	-	\$10
Heineken, GP Fugazi light	-	\$8
NON ALCHOLIC		
Sparkling Water 1L	-	\$10
Bundaberg Gingerbeer	-	\$6
Mela Juice or Orange Juice	\$4	-
Schweppes Lemonade, Coke Zero	\$4	-

The drink list varies depending on availability