

The logo for 'molten' is displayed in a white, lowercase, sans-serif font against a solid black square background.

#### **4 Course Set Menu**

\$85 per person

bread baked daily w village press 'barnea' ev olive oil

#### **ENTRÉE**

calamari fritti, shaved fennel, wild rocket, garlic, lemon aioli

heirloom beets, hazelnuts, crescent dairy's goats cheese

linguine, confit pork cheek, pancetta, chèvre, micro herbs

seared chicken livers, marsala cream, brioche, fresh green grapes & chard

#### **MAIN**

market fish w confit cherry tomatoes, zucchini compote, puy lentils & fresh herbs

steak frites – 300g scotch fillet w shoestrings, Café de Paris butter & jus

roast duck w braised beans, cavolo nero & spiced butter

slow-roasted lamb rump w eggplant purée, peas, fior di latte, white anchovy

#### **FOR THE TABLE**

iceberg lettuce, radish, feta, mustard vinaigrette

duck fat roasted potatoes & rosemary

green beans, beurre noisette & toasted almonds

#### **DESSERT**

mango tart, coconut ice cream, fresh mango & flowers

molten 'eton mess' w blueberries, chantilly cream & toasted pistachios

valrhona chocolate pavé liqueur genoise, sour berry sorbet, cardamom wafer, wattleseed

#### **TO FINISH**

fine cheeses and accompaniments to share

These dishes may change slightly due to seasonal availability - however, there will always be this range of choice represented – if you would like to make any menu variations an additional cost may apply. Please inform us if any of your guests have allergies or special dietary requirements and we will do our best to accommodate your request. Some dishes may contain dairy, seafood, gluten and nuts - please notify your waitperson for assistance - as these products are present in our kitchen, unfortunately we are unable to guarantee any dish is 100% allergen free.