

molten

4 COURSE SET MENU

\$85pp

ENTRÉE

Spiced calamari, rocket, fennel, garlic, lemon aioli

Green risotto, hens egg, pecorino

Charcuterie , house made pickles

Smoked tomatoes, prosciutto, pepperonata, crab

MAIN

Market Fish

shellfish, artichoke, fennel, capers, golden sultanas, toasted almonds

Pork Belly

savoy, swiss brown mushrooms, apple jelly

250gm Wagyu Rump

mushrooms, onion rings

Chargrilled Free Range Chicken

cherry tomatoes, kalamata olives, baby onion, pancetta

FOR THE TABLE

Seasonal salad & vegetables

DESSERT

Maple Pannacotta

poached pears, olive oil cake, candied pistachios

Strawberry semifreddo

w fresh strawberries, gingerbread, balsamic glaze

Chocolate pavé

raspberry compote, chantilly cream, hazelnut crumb

FOLLOWED BY

A selection of fine cheeses