



molten



Marinated olives 5
 Fat crinkle-cut chips w black truffle aioli 12

BAR PLATES - \$15 EACH OR THREE FOR \$39

Duck liver parfait, baguette, sour cherry relish
 Meat balls, parmesan, house-made tomato sauce
 Roasted bell pepper, goat's cheese, kalamata olives
 Beer battered prawns w green chilli sauce
 Pork rilette, cornichons

CHARCUTERIE - \$15 EACH OR THREE FOR \$39

Chorizo Pamplona
 Coppa Nostrana
 Prosciutto Sunka
 Kulen Salame
 Spiced pancetta

CHEESE - \$15 EACH OR THREE FOR \$39

Brie de Meaux - cow, raw milk, soft, white rind
 Camembert de Normandie - cow, raw milk, white rind
 Chebris | Basque - goat & ewe's milk, pasteurised, semi-hard
 Comté Tunnel | Jura - cow, raw milk, hard
 Tomme de Savoie - cow, raw milk, semi-hard
 Tomme de Chevre Séverac | Causses - goat, pasteurised, semi-hard
 Bleu des Basques | Basque - ewe's milk, pasteurised, semi-hard, blue
 Oakwood Cheddar | Somerset - cow, raw milk, hard, smoked over oak chips
 Swiss Gruyère | Fribourg - cow, raw milk, hard

PIZZA - ADD EXTRA Prosciutto [7] Pancetta [4] Mozzarella [6] GF Base [3]

Margherita - tomato, mozzarella, basil 19
 Romana - tomato, mozzarella, garlic, black olives, chilli & white anchovy 22
 Bianca - mozzarella, capers, green olives, feta, rosemary 22
 Funghi - tomato, mushrooms, smoked provolone, thyme & rocket 24
 Salame Piccante - tomato, salami, mozzarella, olives & chilli 24
 Salmon, crème fraîche, dill, rocket, capers 24



ENTRÉE

Smoked salmon, green pears, candied pecans, witloof, pickled cucumber 23
 Spiced calamari, wild rocket, garlic, lemon aioli 20
 Shaved ox tongue, melted Manchego, red rascals, frisée, cornichons 19
 Deep fried field mushroom, beef carpaccio, truffle paste, horseradish 23

MAIN

Free range Pork chop with sauerkraut and onion rings 33
 Lamb cutlets, skordalia, broad bean, fior de latte 32
 Chicken Maryland, ratatouille, baby onion & pancetta 29
 Provençale market fish, mussels, fennel, cherry tomatoes 34

SIDE

Green beans, brown butter, toasted macadamias 9
 Iceberg lettuce, feta, shallots, garlic croutons 8
 Purple slaw, spring onion, walnuts 9

DESSERT

Chocolate pavé, raspberry compote, chantilly cream, hazelnut crumb, truffle salt 15
 Maple pannacotta, poached pears, olive oil cake, dulce de leche, pistachios 14
 Strawberry semifreddo, fresh strawberries, gingerbread, balsamic glaze 15
 Donuts, banana ice cream, bourbon-butterscotch sauce 14

All produce free range | sustainably caught

Ask about our set & feasting menus for private functions at Molten
 and spit roast catering for your home party

