

# molten

## 3 COURSE SET MENU

\$68pp

### ENTRÉE

Smoked salmon, green pears, candied pecans, witloof, pickled cucumber

Spiced calamari, rocket, fennel, garlic, lemon aioli

Shaved ox tongue, melted Manchego, red rascals, frisée, cornichons

### MAIN

Chicken Maryland, ratatouille, baby onion & pancetta

Free range Pork chop with sauerkraut and onion rings

Provençale market fish, mussels, fennel, cherry tomatoes

### FOR THE TABLE

Seasonal salad & vegetables

### DESSERT

Maple Pannacotta  
poached pears, olive oil cake, candied pistachios

Strawberry Semifreddo  
w fresh strawberries, gingerbread, balsamic glaze

### ANY DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY

\*Kindly note, 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.