

molten

4 COURSE SET MENU

\$85pp

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

Deep fried field mushroom, beef carpaccio, truffle paste, horseradish

MAIN

Chicken Maryland, ratatouille, baby onion & pancetta

Free range Pork chop with sauerkraut and onion rings

Provençale market fish, mussels, fennel, cherry tomatoes

Lamb cutlets, pickled vegetables, kalamata olives, white anchovy

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