



molten



Marinated olives

5

TASTING PLATE - CHANGES DAILY

19pp

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

Chorizo Pamplona

Coppa Nostrana

Prosciutto di Parma

Kulen Salame

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

FRESH

Pico Picandine - goat, pasteurised, Fr.

SOFT

Brie de Meaux - cow, raw milk, white rind, Fr.

SEMI FIRM - FIRM

Manchego - sheep, pasteurised, Sp.

Mimolette - cow, pasteurised, Fr.

Beaufort - cow, raw milk, Fr.

Evansdale 'Tania' Farmhouse Brie - cow, smoked, NZ

BLUE

Marin - buffalo, raw milk, NZ.

Mahoe - cow, pasteurised, NZ

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

Romana - tomato, mozzarella, garlic, black olives, chilli & white anchovy 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

Kingfish (scorched & ceviche), nashi, wasabi, ponzu, black kumara 23

Vichyssoise w smoked kahawai, pancetta & rye 20

Duck liver parfait, golden raisin purée, calvados & cider jelly 19

Courgette flowers stuffed w goat cheese, tomato ragout, heirloom tomatoes, zucchini 23

MAIN

Pork, burnt apple & onion 33

Lamb, pea & goat curd w white anchovy 34

Duck, brioche, beetroots, radish & rhubarb 38

Game fish, turnip, miso, sesame & shiitake 34

Oxtail, bone marrow, parsley, shallot, shaved ox tongue 32

SIDE

Green beans, brown butter, toasted macadamias 8

Roasted cauliflower, hazelnut mustard, aged cheddar 8

Fat crinkle-cut chips w black truffle aioli 9

Smoked beetroot, caramelised onion, candied walnut, goat curd 8

DESSERT

Chocolate pavé, cherry ice cream, hazelnut crumb & glazed cherries 15

Maple semifreddo, walnuts, poached pear, dulce de leche 15

Cinnamon 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

