

molten

3 COURSE SET MENU

\$75pp

ENTRÉE

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

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

Charcuterie Plate; terrine, salumi, house-made pickles and baguette

MAIN

Pork, burnt apple & onion

Lamb, pea & goat curd w white anchovy

Ash-coated gamefish, turnip, miso, sesame & shiitake

FOR THE TABLE

Seasonal salad & vegetables

DESSERT

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

Maple semifreddo, walnuts, poached pear, dulce de leche

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.