

molten

4 COURSE SET MENU

\$89pp

ENTRÉE

Beef carpaccio, salt baked celeriac, Bleu de Basque, anchovy mayo, horseradish

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

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

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

MAIN

Pork, burnt apple & onion

Lamb, pea & goat curd w white anchovy

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

Braised oxtail w smoked bone marrow croquette, pickled shallot & parsley

FOR THE TABLE

Seasonal salad & vegetables

DESSERT

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

Maple semifreddo, walnuts, poached pear, dulce de leche

FOLLOWED BY

A selection of fine cheeses