

molten

Feasting Menu - 2 courses \$59pp | 3 courses \$69pp

We love the idea of sharing food to create a more complete social dining experience. The feasting menu is available to groups of four or more and is served family style with large dishes in the middle of the table for guests to help themselves.

STARTERS

Duck liver parfait, golden raisin, calvados & cider jelly, toasted hazelnut

Smoked beetroot, caramelised onion, candied walnut, goat curd

Charcuterie

Prosciutto di parma, Chorizo Pamplona, Kulen salami, house-made pickles, wild wheat breads

MAINS

Whole roast pork belly, burnt apple & onion

Lamb shoulder, pea, goats cheese, white anchovy & roasted sweetbread

Whole tuna loin, turnip, miso, sesame & shiitake

FOR THE TABLE

Green beans, almond beurre noisette, manchego

&

Crinkles w truffle mayo

TO FINISH

A selection of desserts served on a shared platter