

molten

WINE BAR FUNCTIONS 2016

FUNCTION SPACES

THE COURTYARD - MAX CAPACITY 45 SEATED 70 STANDING

Fully covered and heated (if need be), the courtyard is a fantastic space to hold your birthday, product launch, anniversary or any other function.

HOURS The courtyard is licensed until 10.30pm after which time we invite your guests inside to enjoy the wine bar exclusively until as late as 2am.

VENUE HIRE FEE AND MINIMUM SPEND REQUIREMENTS Every function is different but in the vast majority of cases we do not charge a venue hire fee. Minimum spend requirements depend on the date but range from \$500 for early week nights up to \$1500 for weekend nights. In high demand periods such as December these can increase to \$2500.

MUSIC AND AV EQUIPMENT You are welcome to enjoy the music we play in the wine bar or bring in your own sound system if you wish. After 10.30pm you may wish to plug in your own ipod or we can follow your spotify playlists. We do not have any AV equipment but we can certainly put you in touch with a reliable and efficient rental company if you wish.

BEVERAGE is charged on consumption. You may wish to provide a bar tab for your guests. You can specify a bar tab limit and the beverages offered. These will be served from the courtyard by our wait staff. Once the bar tab limit has been reached you can then either extend or move to a cash bar.

When trying to work out a relevant bar tab limit we usually work off around \$9 per alcoholic drink - so for 50 guests and one or two drinks on arrival you could work off \$675, for a longer evening (say 5 drinks per guest) the estimate would be about \$2250. This of course all depends on the wines that you choose. As good hosts water, non-alcoholic beverages and contacts for dial-a-driver / taxis will always be provided.

FUNCTION SPACES

WINE BAR UPSTAIRS - MAX CAPACITY 25 SEATED

Our private room upstairs is ideal for business dinners or family get - togethers.

VENUE HIRE FEE AND MINIMUM SPEND REQUIREMENTS are not usually charged.

MENU OPTIONS - SEE PAGE 3

Cheese and charcuterie plates

Pizzas

Wine Bar feasting menus

ALL OTHER DETAILS as per the courtyard.



ENTIRE WINE BAR - MAX CAPACITY 120

Please enquire on moltenrestaurant@gmail.com

MENUS

1. CHEESE AND CHARCUTERIE PLATES \$19.5PP

A selection of fine cheeses and artisanal meats with house made condiments and bread. Designed as a light accompaniment to drinks for standing functions.

2. WOOD FIRED GRILL FINGER FOOD \$25PP

A range of items coming directly off the coals of our wood fired grill.

Smoked bbq bone marrow, wood fired flat bread, pickled shallot and parsley salad

Bruschetta of broad bean, pea, white anchovy, goats cheese w soft herbs

Molten/Pokeno sausage w hazelnut mustard and pickles

Pork belly Steamed buns, pickled shiitake & cucumber, coriander, hoisin

3. SANDWICH BOARD \$22PP

Served on a board with mini Wild Wheat bread rolls, condiments, pickles, rocket & whole grain mustard for guests to help themselves. Choose from either Leelands Farm lamb shoulder, Harmony free range pork or free range chicken.

4. PIZZAS

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

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WINE BAR WOOD FIRED GRILL MENU \$55pp

We love the idea of sharing food to create a more complete social dining experience.

All of the menu items come from our wood fired grill and are served progressively.

The feasting menu is available to groups of ten or more and is served family style with large dishes in the middle of the table for guests to help themselves.

Smoked bbq bone marrow, wood fired flat bread, pickled shallot and parsley salad

Mussels & Clams, chorizo, chilli, fresh herbs

Bruschetta of broad bean, pea, white anchovy, goats cheese w soft herbs

Whole chermoula spiced Terakihi, hummus, dukkah fennel and pomegranite

Pork belly, caramelized onion puree, fennel and apple

Rolled lamb belly salad of pea, broad bean, goats cheese w anchovy butter

Wood roasted Cauliflower, hazelnut mustard, smoked cheddar

Charred icebergeg , Ranch dressing, candied walnut

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WINE BAR WOOD FIRED GRILL MENU \$65pp

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FOLLOWED BY

Shared dessert plates

&

A selection of fine cheeses