

molten

3 COURSE SET MENU

\$75pp

ENTRÉE

Blow-torched tuna & ceviche, nashi, wasabi, ponzu, coriander & black kumara

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

Charcuterie plate, terrine, salumi, house-made pickles and baguette

MAIN

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

Pork belly & jowl, burnt apple & onion

Pressé of lamb shoulder, pea, goats cheese, white anchovy & roasted sweetbread

FOR THE TABLE

Roasted brussel sprouts w crispy kale, ham hock, broccoli & blue cheese

Pommes purée w smoked bone marrow butter

DESSERT

Lemon meringue, gin & tonic sorbet, mandarin textures

Chocolate, coffee & peanut

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.

molten

4 COURSE SET MENU

\$89pp

ENTRÉE

Blow-torched tuna & ceviche, nashi, wasabi, ponzu, coriander & black kumara

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

Charcuterie plate, terrine, salumi, house-made pickles and baguette

Smoked beetroot, caramelised onion, candied walnut, goat curd

MAIN

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

Pork belly & jowl, burnt apple & onion

Pressé of lamb shoulder, pea, goats cheese, white anchovy & roasted sweetbread

Oxtail, smoked bone marrow, tongue, parsley & pickled shallot

FOR THE TABLE

Roasted brussel sprouts w crispy kale, ham hock, broccoli & blue cheese

Pommes purée w smoked bone marrow butter

DESSERT

Chocolate, coffee & peanut

Lemon meringue, gin & tonic sorbet, mandarin textures

Rhubarb, custard, elderflower & honeycomb

FOLLOWED BY

A selection of fine cheeses