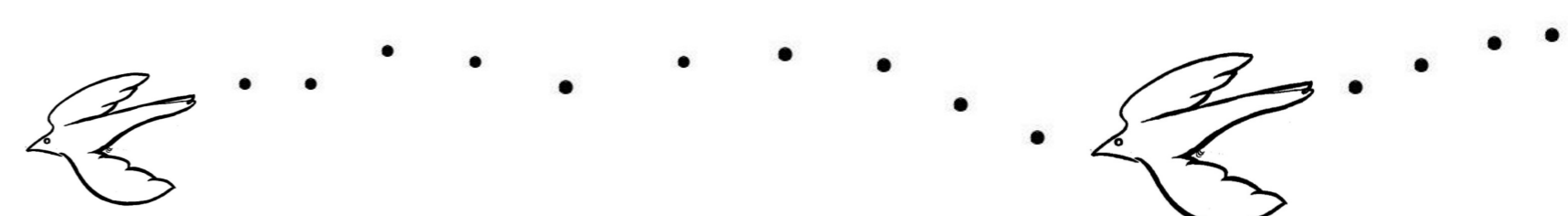


molten



FROM THE WOOD FIRED GRILL - AVAILABLE FROM 6PM WEDNESDAY TO SATURDAY

Flatbread w broad bean, pea, white anchovy, goats cheese w soft herbs	10
Flatbread w blue cheese & caramelised onion	10
Flatbread w lamb, hummus, pomegranate & dukkah	10
Smoked bbq bone marrow, wood fired flat bread, pickled shallot and parsley salad	14
Mussels & Clams, chorizo, chilli, fresh herbs	17
Molten/Pokeno sausage w hazelnut mustard and pickles	15
Pork belly steamed buns, pickled shiitake & cucumber, coriander, hoisin	16
Whole chermoula spiced terakihi, hummus, dukkah fennel and pomegranite	34
Pork belly, caramelised onion puree, fennel and apple	34
Rolled lamb belly salad of pea, broad bean, goats cheese w anchovy butter	35
Rib eye steak w smoked bone marrow butter, jus	12/100gms
Charred iceberg , ranch dressing, candied walnut	9
BBQ'd brassicas, ham hock	9
Wood roasted cauliflower, hazelnut mustard, smoked cheddar	9



Marinated olives	5
Crinkles w truffle mayo	9

CHARCUTERIE - \$15 EACH OR THREE FOR \$39

- Chorizo Pamplona
- Coppa Nostrana
- Prosciutto di Parma
- Kulen Salame

CHEESE - \$15 EACH OR THREE FOR \$39

FRESH

Pico Picandine - goat, pasteurised, Fr.

SOFT

Brie de Meaux - cow, raw milk, white rind, Fr.

SEMI FIRM - FIRM

Evansdale 'Tania' Farmhouse Brie - cow, smoked, NZ

Mahoe - cow, pasteurised, NZ

BLUE

Bleu d'Auvergne - cow, raw milk, Fr.

DESSERT

Chocolate, coffee & peanut	15
Lemon meringue, gin & tonic sorbet, mandarin textures	15
Rhubarb, custard, elderflower & honeycomb	15

All produce free range | sustainably caught

Ask about our set & feasting menus for private functions at Molten

