

molten

ENTRÉE

Blow-torched tuna & ceviche, nashi, wasabi, ponzu, coriander & black kumara	23
Duck liver parfait, golden raisin, calvados & cider jelly, toasted hazelnut	19
Smoked Silver Fern Farm beef tartare, pickled onion, radish, blue cheese	23
Gnocchi, wild mushroom, confit egg yolk	19

MAIN

Pork belly & jowl, burnt apple & onion	33
Pressé of lamb shoulder, pea, goats cheese, white anchovy & roasted sweetbread	34
Smoked duck breast, confit leg brioche, cauliflower, beetroot & rhubarb	38
Ash coated game fish, turnip, miso, sesame & shiitake	34
Oxtail, smoked bone marrow, tongue, parsley & pickled shallot	32

SIDE

New season asparagus w lardo di colonatta & pancetta crumb	9
Pommes purée w smoked bone marrow butter	9
Smoked beetroot, caramelised onion, candied walnut, goat curd	9

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DESSERT

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

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 WINE

15 Framingham 'F series Auslese' 375ml Marlborough	90
14 Escarpment 'Hinemoa' 375ml Martinborough	68
11 Carmes de Rieussec 375ml Sauternes AC	89