

**SMALL PLATES**

Marinated olives

Crinkles w truffle mayo

Pork belly steamed buns (x2) pickled shitake & cucumber, coriander, hoisin

Tortilla chips, guacamole, salsa

Chilli salt chicken wings w bandit sauce

Soft shell fish tacos (x2)

Grilled Argentinian prawns (x4) w crusty bread and watercress

Rack of pork ribs w slaw

Antipasto (suitable for 2-3 ppl)

Charcuterie board

Cheese plate

5

9

16

9

16

18

26

33

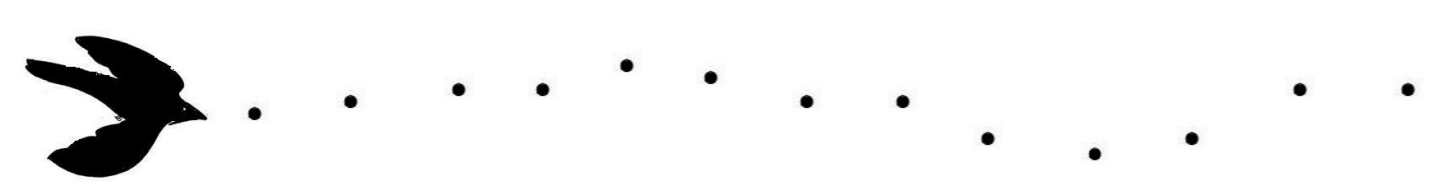
45

35

39

**molten**





**ENTREE**

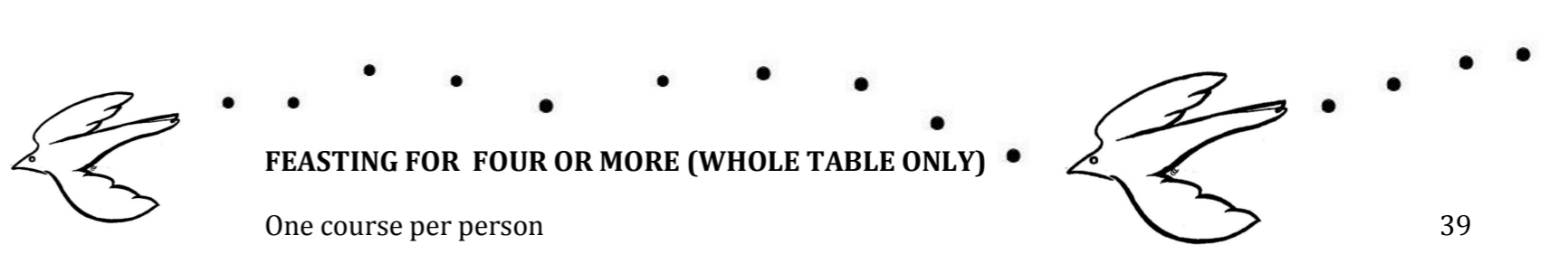
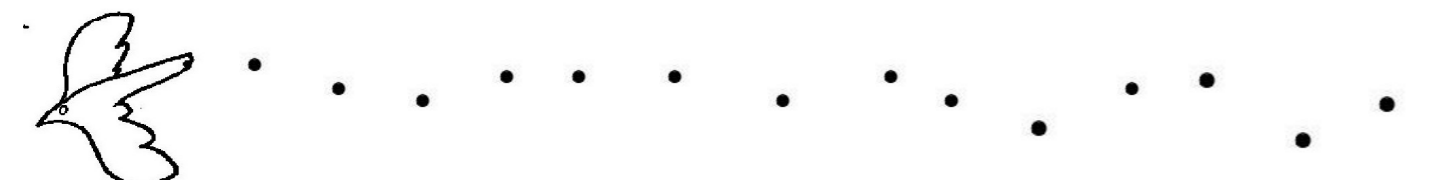
Caprese salad - tomato, buffalo mozzarella , basil, balsamic vinegar	18
Rabbit rilette, elderflower cider jelly, smoked beet remoulade, fruit toast	24
Game fish ceviche, avocado, fennel, citrus, coconut	19
Tortellini, wild mushrooms, pecorino, truffle	21
Lamb chops, harrissa, labne, cucumber, mint	22

**MAIN**

Market fish, zucchini purée, confit tomato, basil, green olive	34
Lamb rump, peas, broad, mint, goats cheese, white anchovy	36
Pork chop w grilled pineapple glaze & summer vegetables	34
Jerk spiced chicken leg, cos lettuce, grilled cornbread, ranch dressing	32
Wood fired onolet, watercress, mushroom sauce, onion rings, horseradish & herb salsa	38

**SIDES**

Crinkles	9
Summer greens, pancetta crumb, parmesan, crispy shallots	9
Caesar style side salad	9
Grilled sweet corn, garlic butter	9



**FEASTING FOR FOUR OR MORE (WHOLE TABLE ONLY)**

One course per person	39
Two courses per person	55
Three courses per person	65

**PIZZA - ADD EXTRA** Prosciutto [7] Pancetta [4] Mozzarella [6] GF Base [3]

Olive & rosemary flatbread w sea salt & garlic oil	9
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
Margherita - tomato, mozzarella, basil	19
Agnello spalla - braised lamb, harissa, sumac labne, cucumber ribbons, coriander, mint	25
Zucca - rosemary, butternut, zucchini, gorgonzola, mozzarella, pine nuts	23
Molten - peri peri chicken, fire roasted peppers, mozzarella, yoghurt	22
Primavera - mozzarella, wild rocket, cherry tomato, olive oil	22
Parma - prosciutto, mozzarella, wild rocket, parmigiana	24
Maiale - pancetta, baby spinach, mozzarella, pecorino	24

**DESSERT**

Chocolate brownie, Irish cream mousse, salted caramel & hazelnut ice cream	15
Peaches & cream pannacotta w lemon thyme sorbet & honeycomb	15
Golden bread and butter pudding, rum caramel, hokey pokey ice cream	15
Raspberry cheesecake, white chocolate, coconut sorbet	15
Cheese plate	39

All produce free range | sustainably caught

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

