

SMALL PLATES

Marinated olives

Crinkles w truffle mayo

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

Prawns, chorizo, potato, corn, smoked paprika, garlic oil, bread

Steak hoagie, w rocket, caramelised onion and jalapeno sauce, potato crisps

Winter warmer, chefs daily wintery creation to warm you on the inside

Southern fried chicken soft shell tacos (x2)

Rack of pork ribs w slaw

Antipasto (suitable for 2-3 ppl)

Charcuterie board

Cheese plate

5

9

16

19

19

19

19

33

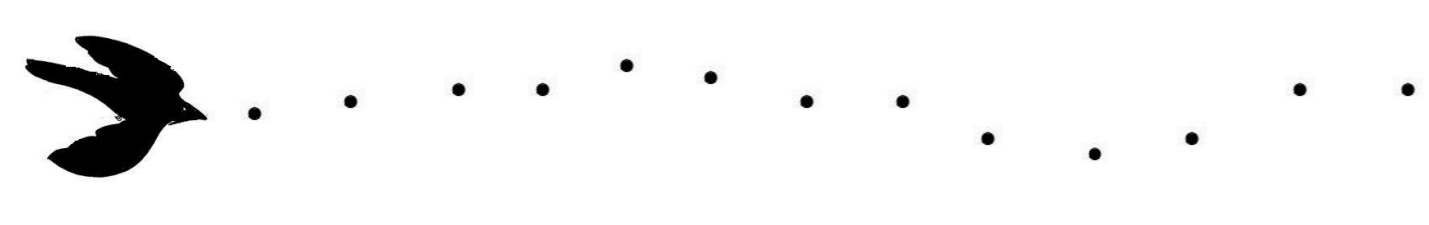
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35

39

molten





ENTREE

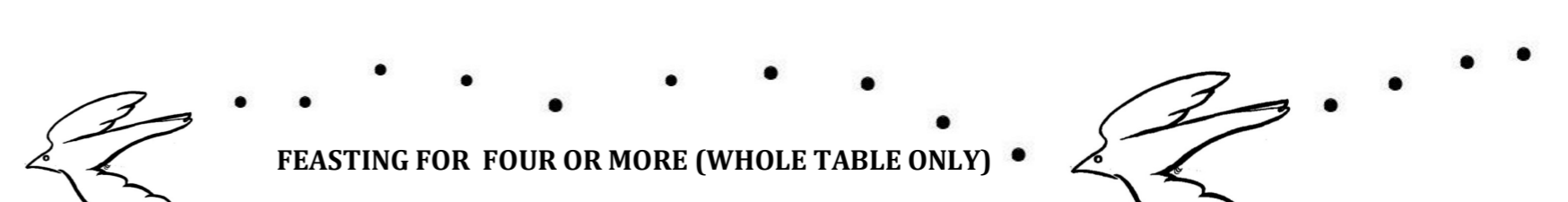
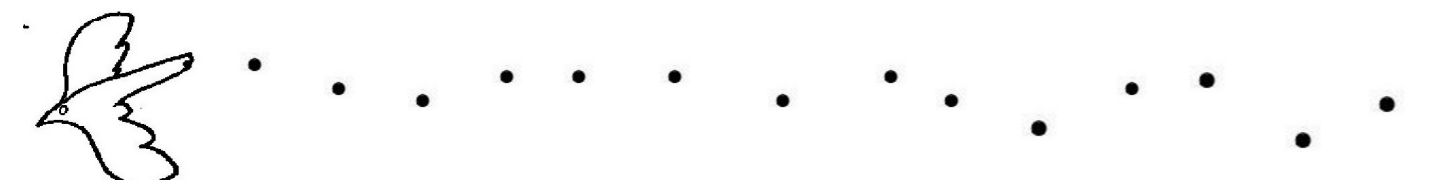
Searred scallops w creamy leek, pancetta, crispy capers	24
Cauliflower soup w pancetta, truffle, & kumara bread	14
Tortellini, wild mushrooms, pecorino, truffle, sage	21
Confit pork belly w rice braised in master stock, bok choy, coriander, chilli	19

MAIN

Market fish, zucchini purée, confit tomato, basil, green olive	34
Silere merino lamb rump, cumin spiced pumpkin, hummus, labne, herbs	36
Chicken leg w cajun tomato, lemon potato, coriander & yoghurt	29
250g Wakanui scotch fillet w mushroom sauce, onion rings, horseradish herb salsa	38
Mushroom & spinach paccheri w pesto besciamella & grana padano	34
Searred denver leg venison w parsnip purée, braised cabbage, fig, red wine jus	42

SIDES

Crinkles	9
Caesar style side salad	9
Winter vegetables w ginger & pomegranate glaze	9
Kung pao Brussels sprouts	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
Pear and gingerbread pudding, butterscotch, w fig and honey ice cream	15
Golden bread and butter pudding, rum caramel, hokey pokey ice cream	15
Coconut mousse w ginger beer, pineapple, rum & lime	15
Cheese plate	39

All produce free range | sustainably caught

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

