



## \$68 Set Menu

In house baked bread selection  
w 2010 Te Arai Estate olive oil and avocado aioli

### Entrees

Sesame salt and pepper squid w cucumber,  
peanut relish and chilli manuka honey

Goats cheese baked in vine leaves w meyer  
lemon & fennel, peperonata & olive caramel [v]

Braised short-rib kroket w whangamata scallops,  
fresh wasabi emulsion & honeydew pickle

### Mains

Crayfish crusted hapuka w chestnut fritters,  
smoked cauliflower emulsion & candied pumpkin

Pressed chicken leg, jerusalem artichoke puree,  
whipped hazelnut cream & roasted baby leeks

Marbled beef sirloin w pane café de paris  
butter, smoked onion rosti and mushroom  
puree

### For the table

Green Salad. Cos, rocket, and watercress

### Dessert

Pear cider panna cotta w caramelised pears,  
honey gel & salted walnut macaroons

Feijoa and vodka sorbet w toasted coconut and  
pineapple brittle

## \$85 Set Menu

In house baked bread selection  
w 2010 Te Arai Estate olive oil and avocado aioli

### Entrees

Sesame salt and pepper squid w cucumber,  
peanut relish and chilli manuka honey

Goats cheese baked in vine leaves w meyer  
lemon & fennel, peperonata & olive caramel [v]

Fired duck livers. Portobello mushrooms,  
crispy onion bread and marsala cream

Braised short-rib kroket w whangamata scallops,  
fresh wasabi emulsion & honeydew pickle

### Mains

Crayfish crusted hapuka w chestnut fritters,  
smoked cauliflower emulsion & candied pumpkin

Pressed chicken leg, jerusalem artichoke puree,  
whipped hazelnut cream & roasted baby leeks

Game fish as available

Marbled beef sirloin w pane café de paris  
butter, smoked onion rosti and mushroom  
puree

### For the table

Green Salad. Cos, rocket, and watercress

Chunkys.

### Dessert

Pear cider panna cotta w caramelised pears,  
honey gel & salted walnut macaroons

Feijoa and vodka sorbet w toasted coconut and  
pineapple brittle

Valrhona chocolate torte. Whisky ice cream,  
tobacco syrup and raw cocoa runout

### To finish

Cheese terrine to share

Tea and coffee

Please note, these dishes may change slightly due to seasonal availability - however, there will always be this range of choice represented.

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