

MOLLY'S

ANTIPASTO

SICILIAN GREEN OLIVES (VE) (GF)
Chilli, rosemary, garlic, sumac

SA NATURAL OYSTERS (4) (GF)

SA PANGRATTATO OYSTERS (4)
Baked oyster, nduja butter & herb crumb

SA KILPATRICK OYSTERS (4) (GF)
Baked oyster, guanciale & kilpatrick sauce

PUFF BREAD (GFA) (VE)
Wood-fire fresh baked bread, evoo, oregano

BURRATA (V) (GF)
South Australian honey

QUATTRO FORMAGGI PIZZA (GFA) (V)
Truffle, Gorgonzola, pecorino, fior di latte, provolone

HEIRLOOM TOMATO BRUSCHETTA (GFA) (VE) (14)
White balsamic caramel, basil, house-made bread

POLPETTE (5)
Italian style meatballs, tomato sugo, provolone, Grana Padano, basil

VEGETARIAN MEATBALLS (3) (V)
Eggplant meatballs, tomato sugo, provolone, Grana Padano, basil

SALUMI PLATE (GF)
Capocollo, mortadella, calabrese hot salami, prosciutto, nduja, pickled vegetables

CALAMARI FRITTI (GF)
Salt and pepper baby squid, lemon

KING GEORGE WHITING (GF)
Lemon, evoo

PASTA

RAGU (GFA)
Mafaldine, Angus beef ragu, Grana Padano, herb crumb

VODKA (V) (GFA)
Rigatoni, vodka, chilli, parmesan cream, basil

RISOTTO (GF)
Prawn, zucchini, saffron, lemon jam

GNOCCHI
House made potato gnocchi, shimeji, swiss brown, baby king oyster, and black fungus mushrooms, Grana Padano

CRAB (GFA)
Spaghetti, blue swimmer crab meat, green peas, cream, chilli, fresh herbs, salmon roe

MEATBALL
Spaghetti, house-made Italian style meatballs, napolitana sauce, Grana Padano

CANNELLONI (VE)
Pea & spinach cannelloni, napolitana, basil crisp

PIZZA

9 MARGHERITA (V) (GFA)
San Marzano sugo, fior di latte, basil 27

19 PROSCIUTTO
San Marzano sugo, fior di latte, prosciutto, broad leaf rocket, parmesan 33

20 CRAB
Baby spinach, blue swimmer crab, fior di latte, lemon honey emulsion 33

12 SIGNATURE MAINS

24 500G RIB EYE (GF)
Nduja butter, jus 57

CHICKEN COTOLETTA (33)
Chicken thigh, vodka sauce, Grana Padano, basil

BARRAMUNDI (GF) (38)
Pan seared, salsa verde, rocket

BEEF CHEEK (GF) (42)
Slow braised, San Marzano tomato

19 BEETROOT (GF) (V) (29)
Confit beetroot, rosemary, burrata, pine nuts, white balsamic caramel

SUNDAY SPECIAL

25 PORCHETTA (GF) (25)
Roasted pork, hot honey glaze

27 SIDES

HOUSE CUT CHIPS (GF) (14)
Duck fat, herb salt, gremolata aioli

36 BROCCOLINI (GF) (V) (13)
Toasted almond, evoo

31 ANCIENT GRAIN SALAD (VE) (15)
Farro, tomato, cauliflower, balsamic dressing

35 HEIRLOOM TOMATO SALAD (GF) (V) (17)
Bocconcini, basil, olive oil

34 THREE CHEESE POLENTA (GF) (V) (13)
Soft polenta, Grana Padano, provolone, pecorino

DESSERT

35 CRUMBLE (GF) (11)
Apple & rhubarb crumble served with house-made vanilla gelato

34 TIRAMISU (13)
House-made lady finger biscuits, mascarpone, espresso, cocoa

31 CANNOLI (3) (11)
House-made seasonal filling

BREAD & BUTTER PUDDING (13)
Peanut butter mousse, raspberry coulis, freeze-dried strawberries

MOLLY'S



FEED ME MENU

MINIMUM 2 PEOPLE. FOR ALL GROUPS ABOVE 6.

Chat to our lovely staff for a sample menu.

SHARED MENU

\$75pp MOLLY'S FAVES
LET MOLLY FEED YOU WITH HER FAVOURITE DISHES
Antipasto, Pasta, Signature Mains & Sides

\$90pp FEELING EXTRA
ALL OF MOLLY'S FAVES + MORE FOR A LITTLE SOMETHING EXTRA
Antipasto, Pasta, Signature Mains (Including 500g Rib Eye), Sides & Dessert

ADD ONS

+\$20PP WINE TASTING
Upgrade your experience with a paired wine tasting designed to compliment each course.

VEA Vegan Available

VE Vegan

GF Gluten Free

V Vegetarian

GFA Gluten Free Available

VA Vegetarian Available

Please note 15% surcharge on Public Holidays