



ANTIPASTO

SICILIAN GREEN OLIVES VE GF Chilli, rosemary, garlic, sumac	9
SA NATURAL OYSTERS (4) GF	19
SA PANGRATTATO OYSTERS (4) Baked oyster, nduja butter & herb crumb	20
SA KILPATRICK OYSTERS (4) GF Baked oyster, guanciale & kilpatrick sauce	21
PUFF BREAD GFA VE Wood-fire fresh baked bread, evoo, oregano	12
BURRATA V GF South Australian honey	24
QUATTRO FORMAGGI PIZZA GFA V Truffle, Gorgonzola, pecorino, fior di latte, provolone	19
HEIRLOOM TOMATO BRUSCHETTA GFA VE White balsamic caramel, basil, house-made bread	14
POLPETTE (5) Italian style meatballs, tomato sugo, provolone, Grana Padano, basil	21
VEGETARIAN MEATBALLS (3) V Eggplant meatballs, tomato sugo, provolone, Grana Padano, basil	19
SALUMI PLATE GF Capocollo, mortadella, calabrese hot salami, prosciutto, nduja, pickled vegetables	25
CALAMARI FRITTI GF Salt and pepper baby squid, lemon	21
KING GEORGE WHITING GF Lemon, evoo	27



PIZZA

MARGHERITA V San Marzano tomato sugo, fior di latte, basil	29
FUNGHI V Parmesan cream, shimeji, swiss brown, baby king oyster, black fungus mushrooms, red pesto, salsa verde	32
PROSCIUTTO San Marzano tomato sugo, fior di latte, rocket, parmesan, San Danielle prosciutto	34
SALAMI San Marzano tomato sugo, fior di latte, hot calabrese salami, hot honey	31
SALSICCIA San Marzano tomato sugo, fior di latte, house-made sausage, nduja, capsicum	30
PRAWN Parmesan cream, fior di latte, prawn, chives, lemon jam, salmon roe	33
PUTTANESCA San Marzano tomato sugo, pecorino, anchovies, capers, olives, salsa verde, tomato jam	32

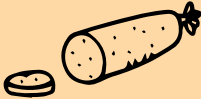


PASTA

RAGU GFA Mafaldine, Angus beef ragu, Grana Padano, herb crumb	36
VODKA V GFA Rigatoni, vodka, chilli, parmesan cream, basil	31
RISOTTO GF Prawn, zucchini, saffron, lemon jam	35
GNOCCHI House made potato gnocchi, shimeji, swiss brown, baby king oyster, and black fungus mushrooms, Grana Padano	34
CRAB GFA Spaghetti, blue swimmer crab meat, green peas, cream, chilli, fresh herbs, salmon roe	35
MEATBALL Spaghetti, house-made Italian style meatballs, napolitana sauce, Grana Padano	34
CANNELLONI VE Pea & spinach cannelloni, napolitana, basil crisp	31

SIGNATURE MAINS

500G RIB EYE GF Nduja butter, jus	57
CHICKEN COTOLETTA Chicken thigh, vodka sauce, Grana Padano, basil	33
BARRAMUNDI GF Pan seared, salsa verde, rocket	38
BEEF CHEEK GF Slow braised, San Marzano tomato	42
BEETROOT GF V Confit beetroot, rosemary, burrata, pine nuts, white balsamic caramel	29
SUNDAY SPECIAL	
PORCHETTA GF Roasted pork, hot honey glaze	25



SIDES

HOUSE CUT CHIPS GF Duck fat, herb salt, gremolata aioli	14
BROCCOLINI V GF Toasted almond, evoo	13
ANCIENT GRAIN SALAD VE Farro, tomato, cauliflower, balsamic dressing	15
HEIRLOOM TOMATO SALAD V GF Bocconcini, basil, olive oil	17
THREE CHEESE POLENTA V GF Soft polenta, Grana Padano, provolone, pecorino	13

DESSERT

CRUMBLE GF Apple & rhubarb crumble served with house-made vanilla gelato	11
TIRAMISU House-made lady finger biscuits, mascarpone, espresso, cocoa	13
CANNOLI (3) House-made seasonal filling	11
BREAD & BUTTER PUDDING Peanut butter mousse, raspberry coulis, freeze-dried strawberries	13



Food, wine and
bloody good times!



OPEN 7 DAYS
MONDAY & TUESDAY
4pm 'til late
WEDNESDAY - SUNDAY
11:30am 'til late

Fancy a party at Molly's?
Contact our events manager to organise
your next function at Molly's

KAREN@THECOLLEYHOTEL.COM.AU

Got a dietary requirement?
Chat to Molly's friendly staff about your allergy.

V Vegetarian	GF Gluten Free
VE Vegan	GFA Gluten Free Available
VEA Vegan Available	VA Vegetarian Available

SPARKLING

BANDINI PROSECCO Veneto, Italy				12	66
TAROT PROSECCO Murray Darling, SA				12	66
CHANDON NV Yarra Valley, VIC				13	69
VEUVE AMBAL VIN MOUSSEUX ROSÉ Bungundy, FR				14	70
BIRD IN HAND SPARKLING PINOT NOIR Adelaide Hills, SA				14	73
MOET & CHANDON Epernay, Champagne, FR				23	138
LOUIS RODERER ROSÉ Reims, Champagne, FR					175
RUINART BLANC DE BLANC Reims, Champagne, FR					195
VEUVE CLICQOUT MAGNUM (1.5L) Reims, Champagne, FR					275
DOM PERIGNON Epernay, Champagne, FR					395

ROSÉ & MOSCATO

FIORE MOSCATO Mudgee, NSW	12	17	58
YANGARRA ESTATE GRENACHE ROSÉ McLaren Vale, SA	13	18	63
MINUTY M ROSÉ Provence, FR	14	19	68

BOTTLED BEER & CIDER

PERONI RED	11
CORONA	11
ASAHI	11
COOPERS MILD	10
JAMES BOAGS PREMIUM LIGHT	10
HEINEKEN ZERO	10
COOPERS STOUT	12
LITTLE CREATURES PIPSQUEAK APPLE CIDER	11



WHITE

MURDOCH HILL SAUVIGNON BLANC Adelaide Hills, SA				14	19	68
SHAW & SMITH SAUVIGNON BLANC Adelaide Hills, SA				18	23	75
DOMAINE CHRISTIAN SALMON SANCERRE AC Loire Valley, FR						110
CANTINE PRA SOAVE CLASSICO ‘OTTO’ DOC Veneto, Italy				19	24	85
LEEUWIN ESTATE ‘ART SERIES RIESLING’ Mangaret River, WA				13	18	63
RIESLINGFREAK NO 12 RIESLING Polish Hill, SA				16	21	78
PIKES RIESLING Clare Valley, SA						85
HENSCHKE ‘LOUIS’ SEMILLON Eden Valley, SA						82
BREMERTON ‘SPECIAL RELEASE’ VERMENTINO Langhorne Creek, SA						63
FAMILLE HUGEL GENTIL GEWURZTRAMINER BLEND Alsace, FR				16	21	78
CANTINA DI GAMBELLARA PINOT GRIGIO DOC Vicenza Delle Venezie, Italy				12	17	58
CASTELLO DI RONCADE PINOT GRIGIO DOC Venezia & Treviso, Italy				15	20	73
OTHER WINE CO PINOT GRIS Adelaide Hills, SA						68
MANDRAROSSA FIANO Sicily, Italy				12	17	58
OLIVER’S TARANGA FIANO McLaren Vale, SA						73
OAKRIDGE CHARDONNAY Yarra Valley, VIC				18	23	85
KOORYONG ESTATE CLONALE CHARDONNAY Mornington Peninsula, VIC				19	24	85
KENDALL-JACKSON VINTNERS RESERVE CHARDONNAY Sonoma County, California, USA						90
WILLIAM FEVRE PETIT CHABLIS France						120
JIM BARRY ASSYRTIKO Clare Valley, SA				19	24	85
PRIMO ESTATE PECORINO McLaren Vale, SA						75
YALUMBA THE VIRGILIUS VIOGNIER Clare Valley, SA						115

RED

CONTE D’ATTIMIS-MANIAGO PINOT NERO DOC Friuli Dei Colli Orientali, Friuli Venezia Giulia, Italy				16	23	83
DALRYMPLEPINOT NOIR Pipers River & Coal River, TAS				18	25	95
ASHTON HILLS PICCADILLY VALLEY PINOT NOIR Adelaide Hills, SA						105
WIRRA WIRRA FARMERS HEART GRENACHE McLaren Vale, SA				15	21	75
AQUILANI SANGIOVESE Puglia, Italy				12	17	60
ANTINORI PEPPOLI CHIANTI CLASSICO DOCG Tuscany, Italy						115
E.GUIGAL COTES DU RHONE ROUGE Rhône, FR						80
YANGARRA GSM McLaren Vale, SA						83
JOHN DUVAL ‘PLEXUS’ GSM Barossa Valley, SA						105
SOUMAH NEBBIOLO BARBERA King Valley & Yarra Valley, VIC						80
LANGMEIL MASSIMO MONTEPULCIANO PRIMITIVO Barossa Valley, SA				15	20	70
CONTESA MONTEPULCIANO D’ABRUZZO DOC Abruzzo, Italy						80
MASSERIA LI VELI ‘ORION’ PRIMITIVO Puglia, Salento, Italy				17	24	85
LA LINEA TEMPRANILLO ‘SURENO’ Adelaide Hills, SA						85
ALPHA BOX & DICE FOG NEBBIOLO Adelaide Hills, SA						88
MANDRAROSSA NERO D’AVOLA DOC Menfi, Sicily, Italy				12	17	60
ALPHA BOX & DICE SIREN NERO D’AVOLA McLaren Vale, SA				15	21	75
MAJELLA COMPOSER CABERNET SAUVIGNON Coonawarra, SA				13	18	63
HENTLEY FARM VILLAIN & VIXEN SHIRAZ Barossa Valley, SA				14	19	70
WHISTLER WINES ‘ATYPICAL SHIRAZ’ Barossa Valley, SA				14	21	72
HENTLEY FARM BEAUTY SHIRAZ Barossa Valley, SA						135

COCKTAILS



CLASSIC

APEROL SPRITZ Aperol, Prosecco, Soda	21
DOUBLE BARREL MARGARITA Tequila, Cointreau, Lime	23
BOULEVARDIER Rye, Campari, Vermouth	22
NEGRONI Gin, Campari, Vermouth	23
OLD FASHIONED Bourbon, Bitters, Sugar	23
SOUTH SIDE Gin, Lime, Mint	21
MARTINI Vodka or Gin?	25

MOLLY’S

MOLLY’S MODERN MARTINI Gin, White Chocolate, Lemon	21
ITALIAN ESPRESSO MARTINI Vodka, Coffee Amaro	22
LITTLE ITALY Aperol, Amaro Montenegro, Lemon	21
THE COLLEY SPRITZ Limoncello, Prosecco, Grapefruit	21
RYE MONTEY Rye Whiskey, Amaro Montenegro, Lemon	22
STRAWBERRY SORBET Strawberry, Elderflower, Prosecco	21
ELEGANT SOUR Lychee, Amaretto, Pineapple	23
PALOMA DI POMPELO Tequila, Cointreau, Grapefruit	23
APEROL SOUR Aperol, Blood Orange, Lemon	21
SLOEGRONI Sloe Gin, Campari, Vermouth	23
COJITO Rum, Coconut, Mint	22

NON-ALCOHOLIC

GRAPEFRUIT NON-HIGHBALL Grapefruit, Lime, Agave	15
THE BOOZELESS TROPIC Apricot, Pineapple, Lime	15