

MOLLY'S

APERITIVO

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

QUEEN MOLLY (GF)
Half shell scallop, oyster, prawn, salmon roe, chilli, cucumber, citrus

SA NATURAL OYSTERS (4) (GF)
Lemon

OYSTER VINAIGRETTE (4) (GF)
Cucumber and fennel vinaigrette

ANTIPASTO

SALMON CRUDO (GF)
Salmon, citrus, cucumber, salmon roe, tapioca coral, yellow chilli, herbs

OCTOPUS CARPACCIO (GF)
SA octopus, chilli, lime, sumac, chives

SALUMI PLATE (GF)
Mortadella, nduja, calabrese salami, bresaola, sopressa

PROSCIUTTO MELONE (GF)
San Danielle prosciutto, ricotta, honeydew, rockmelon, rocket, white balsamic

PATÉ (GFA)
Chicken liver pate, blood orange jelly, house made crouton

BURRATA (GF) (V)
SA honey, sumac

STRACCIATELLA (GF) (V)
Compressed melons, lime, chilli oil

POLPETTE (5)
House made meatballs, tomato sugo, parmesan, basil

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

BRUSCHETTA (GFA) (VE)
House made bread, heirloom tomato, basil, white balsamic vinegar

CHEESE & GARLIC (GFA) (V)
Wood fired bread, pecorino, parmesan, provolone, fior di latte, black garlic

ZUCCHINI FLOWERS (V)
Zesty ricotta filling, tempura batter, dill oil, buttermilk

PIZZA

PROSCIUTTO
San Marzano sugo, fior di latte, pecorino, rocket, parmesan, San Danielle prosciutto

PRAWN
Cream, fior di latte, pecorino, salmon roe, lemon jam, chives

MARGHERITA (V)
San Marzano sugo, fior di latte, pecorino, basil

PASTA

9 VODKA (V) (GFA) **32**
Rigatoni, vodka, chilli, parmesan cream, basil

23 LIMONE (VE) (GFA) **30**
Fusilli, zucchini, lemon, garlic, parsley, chilli

19 CRAB (GFA) **35**
Spaghetti, blue swimmer crab meat, green peas, fresh herbs, salmon roe, basil crisp

20 MARINARA (GFA) **42**
Spaghetti, SA seafood, parsley, chilli, garlic, white wine

POLLO (GFA) **33**
Mafaldine, Chicken, nduja, cherry tomato, chive, basil

22 RAGU (GFA) **36**
Mafaldine, 12 hour braised Angus beef ragu, Grana Padano,

21 GNOCCHI **34**
House made potato gnocchi, pesto, zucchini flower, Grana Padano

25 RISOTTO (GF) **35**
Prawn, zucchini, cream, lemon jam, herbs

17

SIGNATURE MAINS

14 BARRAMUNDI **39**
Oven baked, salsa verde, rocket, lemon

24 PORK FILLET **37**
Salsa Verde, Fennel, oregano, celeriac, apple, jus

21 POLLO AL MIELE **35**
Half chicken, hot honey, pickled zucchini

22 500G RIB EYE **67**
Served at 52 degrees, cultured butter, red wine jus

SIDES

14 ORECCHIETTE **14**
Pancetta, pea, parmesan, onion, fresh herbs

18 SEASONAL GREENS (GF) (V) **14**
Truffle, confit egg yolk, parmesan

18 ROCKET SALAD (GF) (V) **13**
Apple, walnut, parmesan, white balsamic

22 CAPRESE (GF) (V) **15**
Cherry tomato, bocconcini, basil, olive oil

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

34

DESSERT

33 FRUIT PEARLS (GF) (V) **12**
Seasonal fruit pearls, almond sponge, white chocolate ganache

27 TIRAMISU GELATO (V) **9**
House-made mascarpone gelato, dark chocolate gelato, lady finger biscuits, coffee syrup

HAZELNUT GELATO (V) **9**
House-made hazelnut gelato, gianduja, hazelnut and orange crumble, caramelised hazelnuts

PISTACHIO GELATO (GF) (V) **9**
House-made pistachio gelato, chocolate crème, white chocolate crumb, caramelised pistachio

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