



APERITIVO

- SICILIAN GREEN OLIVES

Chilli, rosemary, garlic

VE

GF

9
- QUEEN MOLLY

Half shell scallop, oyster, prawn, salmon roe, chilli, cucumber, citrus

GF

23
- SA NATURAL OYSTERS (4)

GF

19
- OYSTER VINAIGRETTE (4)

Cucumber and fennel vinaigrette

GF

20

ANTIPASTO

- SALMON CRUDO

Salmon, citrus, cucumber, salmon roe, tapioca coral, yellow chilli, herbs

GF

22
- OCTOPUS CARPACCIO

SA octopus, chilli, lime, sumac, chives

GF

21
- SALUMI PLATE

Mortadella, nduja, calabrese salami, bresaola, sopressa

GF

25
- PROSCIUTTO MELONE

San Danielle prosciutto, ricotta, honeydew, rockmelon, rocket, white balsamic

GF

17
- PATÉ

Chicken liver pate, blood orange jelly, house made crouton

GFA

14
- BURRATA

SA honey, sumac

GF

V

24
- STRACCIATELLA

Compressed melons, lime, chilli oil

GF

V

21
- POLPETTE (5)

House made meatballs, tomato sugo, parmesan, basil

22
- PUFF BREAD

Wood-fire fresh baked bread, evoo, oregano

GFA

VE

14
- BRUSCHETTA

House made bread, heirloom tomato, basil, white balsamic vinegar

GFA

VE

14
- CHEESE & GARLIC

Wood fired bread, pecorino, parmesan, provolone, fior di latte, black garlic

GFA

V

18
- ZUCCHINI FLOWERS

Zesty ricotta filling, tempura batter, dill oil, buttermilk

V

22



PIZZA

- MARGHERITA

San Marzano tomato sugo, fior di latte, basil

V
- PEA & BURRATA

Pea puree, fior di latte, pecorino, zucchini, lemon jam, burrata

V
- PRAWN

Cream, fior di latte, pecorino, salmon roe, lemon jam, chives
- SCALLOP

Fior di latte, pecorino, honey baked pancetta, fresh herbs, citrus
- PROSCIUTTO

San Marzano tomato sugo, fior di latte, pecorino, rocket, parmesan, San Danielle prosciutto
- SALAME

San Marzano tomato sugo, fior di latte, calabrese salami, pecorino, hot honey, oregano
- SALSICCIA

Garlic oil, basil pesto, fior di latte, house made sausage, pickled onion
- FUNGHI

Garlic oil, fior di latte, mushrooms, salsa verde, black garlic, nduja

PASTA

- VODKA

Rigatoni, vodka, chilli, parmesan cream, basil

V

GFA
- LIMONE

Fusilli, zucchini, lemon, garlic, parsley, chilli

VE

GFA
- CRAB

Spaghetti, blue swimmer crab meat, green peas, fresh herbs, salmon roe, basil crisp

GFA
- MARINARA

Spaghetti, SA seafood, parsley, chilli, garlic, white wine

GFA
- POLLO

Mafaldine, Chicken, nduja, cherry tomato, chive, basil

GFA
- RAGU

Mafaldine, 12 hour braised Angus beef ragu, Grana Padano

GFA
- GNOCCHI

House made potato gnocchi, pesto, zucchini flower, Grana Padano
- RISOTTO

Prawn, zucchini, cream, lemon jam, herbs

GF

SIGNATURE MAINS

- 29

BARRAMUNDI

Oven baked, salsa verde, rocket, lemon

GF
- 29

PORK FILLET

Salsa Verde, Fennel, oregano, celeriac, apple, jus

GF
- 33

POLLO AL MIELE

Half chicken, hot honey, pickled zucchini

GF
- 33

500G RIB EYE

Served at 52 degrees, cultured butter, red wine jus

GF

SIDES

- 31

ORECCHIETTE

Pancetta, pea, parmesan, onion, fresh herbs
- 30

SEASONAL GREENS

Truffle, confit egg yolk, parmesan

GF

V
- 32

ROCKET SALAD

Apple, walnut, parmesan, white balsamic

GF

V
- CAPRESE

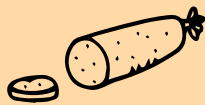
Cherry tomato, bocconcini, basil, olive oil

GF

V
- HOUSE CUT CHIPS

Duck fat, herb salt, gremolata aioli

GF



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

Fancy a party at Molly's?

Contact our events manager to organise your next function at Molly's

KAREN@THECOLLEYHOTEL.COM.AU

DESSERT

- 39

FRUIT PEARLS

Seasonal fruit pearls, almond sponge, white chocolate ganache

GF

V

12
- 37

TIRAMISU GELATO

House-made mascarpone gelato, dark chocolate gelato, lady finger biscuits, coffee syrup

V

9
- 35

HAZELNUT GELATO

House-made hazelnut gelato, gianduja, hazelnut and orange crumble, caramelised hazelnuts

V

9
- 67

PISTACHIO GELATO

House-made pistachio gelato, chocolate crème, white chocolate crumb, caramelised pistachio

GF

V

9

Food, wine and
bloody good times!



OPEN 7 DAYS | 11:30AM 'TIL LATE
MONDAY - SUNDAY

WEEKLY SPECIALS

MONDAY
MARGARITA MONDAY
\$15 margarita cocktails or margherita pizza

TUESDAY
APERITIVO TUESDAY
Two for the price of one on select
cocktails or snacks

WEDNESDAY
PIZZA & VINO
1 Pizza and 2 glasses of select wine \$45

THURSDAY
VINO, VINYL & VONGOLE
Vinyl DJ, \$20 Vongole & \$10 Italian wine



@MOLLYS.ADL

Please note 15% surcharge on Public Holidays

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

CHAMPAGNE

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

FRESH & HERBACEOUS			
MURDOCH HILL SAUVIGNON BLANC Adelaide Hills, SA	14	19	68
DOMAINE CHRISTIAN SALMON SANCERRE AC Loine Valley, FR			110
CANTINE PRA SOAVE CLASSICO ‘OTTO’ DOC Veneto, Italy	19	24	85
LEEWIN 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
TEXTURAL & ZESTY			
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
BOLD & OAKY			
SHAW & SMITH M3 CHARDONNAY Adelaide Hills, SA	21	33	95
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

LIGHT & FRUIT-FORWARD			
CONTE D’ATTIMIS-MANIAGO PINOT NERO DOC Fruili 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
THE OTHER WINE CO SANGIOVESE Adelaide Hills, SA	16	24	69
MEDIUM & JUICY			
ANTINORI PEPPOLI CHIANTI CLASSICO DOCG Tuscany, Italy			115
E.GUIGAL COTES DU RHONE ROUGE Rhône, FR			80
YANGARRA GSM McLaren Vale, SA	18	25	73
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
HEAVY & FULL BODIED TANNINS			
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
NEGRONI BIANCO Lemon Gin, Elderflower, Vermouth	23
COJITO Rum, Coconut, Mint	22

NON-ALCOHOLIC

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

