

MENU

MOLLY'S

**TASTING
AUSTRALIA**
Presented by
JOURNEY BEYOND

APERITIVO

PAIRED WITH

Queen Molly

Australian half shell scallop, poached SA King prawn, SA oyster, grapefruit segment, cucumber emulsion, Australian salmon caviar & chili

**South Australian
Prosecco**

Italian Prosecco

LIMONCELLO SORBET

ANTIPASTO

PAIRED WITH

Coral Garden Carpaccio

South Australian bonito, green caviar (Australian sea grapes), fermented yellow chili, beetroot & dill

South Australian Fiano

Italian Fiano

GRAPEFRUIT AND PROSECCO SORBET

INSALATA

PAIRED WITH

Blossom Zucchini Flower

Australian sea urchin mousse, dill oil, buttermilk & squid ink tuille

**South Australian
Pinot Grigio**

Italian Pinot Grigio

BASIL AND LIME SORBET

PRIMO (PASTA)

PAIRED WITH

Raviolo

House made egg yolk raviolo, burnt butter, Australian truffle, Australian bottanga & Grana Padano

**South Australian
Primitivo**

Italian Primitivo

MINT SORBET

SECONDI (MAINS)

PAIRED WITH

Zuppa di Pesce

South Australian prawns, mussels, pipis, squid & cod, chili, tomato, 24 hour fermented house-made bread, South Australian cultured butter

**South Australian
Nebbiolo**

Italian Nebbiolo

For additional beverages or any dietaries, please speak to our friendly staff.



**WELCOME TO MOLLY'S
ITALIAN TRATTORIA
PAIRED WINE DINNER**

The
**COLLEY
HOTEL**

MOLLY'S

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