

RESTAURANT MENU

APERITIVO

SICILIAN GREEN OLIVES VE GF
Chilli, rosemary, garlic

SA NATURAL OYSTERS (4) GF
Lemon

SA OYSTER AL FORNO (4) GF
Butter, burnt leek oil, chives

CAMEMBERT MOUSSE GFA V
Apple, walnut, honey, crouton

ANTIPASTO

ANTIPASTO PLATTER GFA
Salumi, baked SA brie, house made tomato relish, croutons, olives, natural oysters, marinated vegetables, octopus carpaccio

STUFFED MUSHROOM GF V
Crème fraiche, chilli crisp, herbs

BRAISED BEETROOT GF V
Dill, chive, crème fraiche, green tomato salsa verde

OCTOPUS CARPACCIO GF
SA octopus, charred tomato, lemon, chive

BEEF CARPACCIO GF
Wagyu beef carpaccio, confit shallot, capers, egg yolk, parmesan

SALUMI PLATE GF
Mortadella, nduja, Calabrese salami, bresaola, sopressa, pickled vegetables

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

BAKED SA DOUBLE BRIE GFA V
House made cherry tomato relish, croutons

BRUSCHETTA GFA VE
House made bread, eggplant, capsicum, zucchini, white balsamic, basil

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

CHEESE & GARLIC PIZZA GFA V
Garlic oil, pecorino, parmesan, provolone, fior di latte, fresh herbs, black garlic

Please note 15% surcharge on Public Holidays

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

All Seafood is Australian Produce

PIZZA GFA

9 MARGHERITA VEA
San Marzano tomato sugo, fior di latte, basil

19 CHILLI PRAWN
Fior di latte, prawn, basil, lemon ricotta, Italian chilli crisp

21 PROSCIUTTO
San Marzano tomato sugo, fior di latte, rocket, San Daniele prosciutto, parmesan, evoo

PASTA

65 VODKA GFA V
Rigatoni, vodka, chilli, parmesan cream, basil
Pairs with John Duval 'Plexus' GSM

18 FUNGHI GNOCCHI V
Pan-fried gnocchi, mushroom, burnt butter, herbs, Grana Padano
Pairs with MMAD Chenin Blanc

17 PRIMAVERA VEA V GFA
Fusilli, capsicum, tomato, eggplant, zucchini, chilli, garlic, ricotta salata
Pairs with Yalumba The Virgilius Viognier

23 PRAWN AGLIO E OLIO GFA
Spaghetti, prawn, parmesan, chilli, pepper
Pairs with Antinori Chianti Classico

25 RISOTTO MARINARA GF
SA seafood, chilli, parsley, confit garlic
Pairs with William Fevre Petit Chablis

15 POLLO GFA
Mafaldine, chicken, nduja, cherry tomato, chive, basil
Pairs with Tiefenbrunner Pinot Nero

14 RAGU GFA
Mafaldine, 12 hour braised Angus beef ragu, Grana Padano
Pairs with Tormaresca Neprica Primitivo IGT

23 ITALIAN SAUSAGE GFA
Fusilli, mushroom, house made sausage, pine nuts, tomato, cream, Grana Padano
Pairs with Soumah Nebbiolo Barbera

19



29

33

35

33

34

30

35

35

34

36

35

SIGNATURE MAINS

29 BRAISED LEEK GF VE
Chickpea, capsicum, chilli, seeds
Pairs with Primo Estate Pecorino

BARRAMUNDI GFA
Oven baked, capers, lemon, ghenkin, crouton, cauliflower, burnt butter
Pairs with Domaine Christian Salmon Sancerre AC

CHARGRILLED OCTOPUS GF
Chilli, capsicum, chive, lemon
Pairs with Alois Lageder Terra Alpina Pinot Grigio IGT

33 POLLO AL MIELE GF
Half chicken, hot honey, pickled vegetables
Pairs with Southern Light Ghostgum Pinot Noir

34 PORCHETTA GF
Pork belly, crackling, sun dried tomato, burnt apple, chilli caramel
Pairs with Ashton Hills Gamay

30 WAGYU BEEF CHEEK GF
Milk braised beef, capsicum, tomato, sultana, almond
Pairs with Cascina Penna-Currado Langhe Nebbiolo

35 500G RIB EYE GF
Served at 52 degrees, confit leek, jus
Pairs with Rockford Basket Press Shiraz

SIDES

SEASONAL GREENS GF V
Sautéed, confit garlic, evoo

34 BABY CARROTS GF
Ricotta, chilli honey, walnut, chive

36 BEETROOT SALAD GF V
Rocket, walnut, ricotta salata, white balsamic

RICE PILAF GF V
Parsley, confit shallot

35 HOUSE CUT CHIPS GF
Duck fat, herb salt, aioli

DESSERT

27 SA DOUBLE BRIE GFA V
Croutons, apple

41 TIRAMISU GELATO V
Coffee syrup

ZEPPOLI V
Italian custard, cherries

42 BRÛLÉE PIZZA GFA V
Toasted sugar, raspberry

35

34

42

69

14

13

13

12

14

MOLLY'S
Food, wine and
bloody good times!

FEED ME 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

**MINIMUM 2 PEOPLE.
FOR ALL GROUPS ABOVE 6.**

Chat to our lovely staff for a sample menu.

ADD ONS

+\$20pp WINE TASTING

Upgrade your experience with a paired wine tasting designed to compliment each course.