

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

SIGNATURE MAINS

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

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

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

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

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

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

21 500G RIB EYE GF
Served at 52 degrees, confit leek, jus
Pairs with Rockford Basket Press Shiraz

25 PASTA

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

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

14 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

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

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

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

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

SIDES

27 SEASONAL GREENS GF V
Sautéed, confit garlic, evoo

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

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

42 RICE PILAF GF V
Parsley, confit shallot

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

PIZZA

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

42 PATATA V
Bianco, fior di latte, mushroom, rosemary, crispy potato, mushroom emulsion

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

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

33 SALSICCIA
Pesto cream, fior di latte, house made sausage, mushroom, capsicum, nduja, toasted pine nuts

34 SALAME
San Marzano tomato sugo, fior di latte, calabrese salami, hot honey, oregano

32 SMOKED PORK
Cacio e pepe, smoked SA bacon, confit shallot, egg yolk gel

30 PORK BELLY
Bianco, fior di latte, pork belly, burnt apple, rapini, crackling, chilli caramel



DESSERT

14 SA DOUBLE BRIE GFA V
Croutons, apple

13 TIRAMISU GELATO V
Coffee syrup

13 ZEPPOLI V
Italian custard, cherries

12 BRÛLÉE PIZZA GFA V
Toasted sugar, raspberry

Food, wine and
bloody good times!

MOLLYS-ADL.COM.AU

OPEN 7 DAYS
11:30AM 'TIL LATE

WHAT'S ON

MONDAY

MARGARITA MONDAY
\$15 Manganita cocktails or Mangherita pizza

TUESDAY

APERITIVO TUESDAY
2-for-1 Select cocktails and aperitivo

WEDNESDAY

WINE & DINE
\$47pp Antipasto, main & side + glass of wine

THURSDAY

RIB EYE & RED
\$65 500g rib-eye, served at 52 degrees, confit leek, jus + glass of red

SATURDAY & SUNDAY

SAXY BRUNCH
\$80 Brunch + bottomless cocktails, beer or wine

SUNDAY

PORCHETTA & PASTA
\$25 Porchetta or Pasta

SPARKLING

BANDINI PROSECCO Veneto, IT	12	66
TAROT PROSECCO Murray Darling, SA	12	66
CHANDON NV Yarra Valley, VIC	13	69
VEUVE AMBAL VIN MOUSSEUX ROSÉ Burgundy, FR	14	70

CHAMPAGNE

MOËT & CHANDON Epernay, Champagne, FR	23	138
LOUIS ROEDERER ROSÉ Reims, Champagne, FR	175	
RUINART BLANC DE BLANCS Reims, Champagne, FR	195	
VEUVE CLICQUOT MAGNUM (1.5L) Reims, Champagne, FR	275	
DOM PÉRIGNON Epernay, Champagne, FR	395	

ROSÉ & MOSCATO

ALASIA MOSCATO D'ASTI DOCG Piedmont, IT	15	22	65
MINUTY M ROSÉ Provence, FR	14	22	68
ROCKFORD ALICANTE BOUCHET Barossa Valley, SA	17	26	75

WHITE

FRESH & HERBACEOUS			
MURDOCH HILL SAUVIGNON BLANC Adelaide Hills, SA	14	22	65
DOMAINE CHRISTIAN SALMON SANCERRE AC Loire Valley, FR	21	33	93
MMAD CHENIN BLANC Blewitt Springs, SA	87		
CANTINE PRA SOAVE CLASSICO 'OTTO' DOC Veneto, IT	67		
LA GIUSTINIANA LUGARARA GAVI DOCG Piedmont, IT	13	21	63
LEEUWIN ESTATE 'ART SERIES' RIESLING Mangaret River, WA	14	22	65
RIESLINGFREAK NO.12 RIESLING Eden Valley, SA	17	25	74
O'LEARY WALKER POLISH HILL RIVER MUSEUM RIESLING Clare Valley, SA	85		



TEXTURAL & ZESTY

BREMERTON 'SPECIAL RELEASE' VERMENTINO Langhorne Creek, SA	61		
FAMILLE HUGEL GENTIL GEWÜRZTRAMINER BLEND Alsace, FR	15	23	65
ROCKFORD WHITE FRONTIGNAC Barossa Valley, SA	64		
ALOIS LAGEDER TERRA ALPINA PINOT GRIGIO IGT Alto Adige, IT	15	23	66
OTHER WINE CO. PINOT GRIS Adelaide Hills, SA	14	22	65
HENSCHKE INNES VINEYARD PINOT GRIS Adelaide Hills, SA	72		
MANDRAROSSA FIANO Sicily, IT	13	21	63
OLIVER'S TARANGA FIANO McLaren Vale, SA	73		

BOLD & OAKY

JIM BARRY ASSYRTIKO Clare Valley, SA	71		
BROKENWOOD SEMILLON Hunter Valley NSW	69		
WILLIAM FEVRE PETIT CHABLIS Burgandy, FR	24	34	95
SHAW & SMITH M3 CHARDONNAY Adelaide Hills, SA	21	33	90
KOORYONG ESTATE CLONALE CHARDONNAY Mornington Peninsula, VIC	19	27	79
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY Sonoma County, California, USA	82		
PRIMO ESTATE PECORINO Adelaide Hills, SA	63		
YALUMBA THE VIRGILIUS VIOGNIER Eden Valley, SA	99		

RED

LIGHT & FRUIT-FORWARD			
ASHTON HILLS GAMAY Adelaide Hills, SA	95		
CANTINA DI GAMBELLARA PINOT NERO Veneto, IT	16	24	69
TIEFENBRUNNER PINOT NERO Alto Adige, IT	83		
DALRYMPLE PINOT NOIR Pipers River & Coal River, TAS	18	29	87
SOUTHERN LIGHT GHOSTGUM PINOT NOIR Mornington Peninsula, VIC	135		



WIRRA WIRRA 'FARMER'S HEART' GRENACHE

McLaren Vale, SA	15	23	66
RIONDO VALPOLICELLA SUPERIORE DOCG Veneto, IT	65		
THE OTHER WINE CO. SANGIOVESE Mt Lofty Ranges, SA	16	24	69
MEDIUM & JUICY			
LE VIGNE DI SAMMARCO NEGROAMARO SALENTO IGT Puglia, IT	14	22	63
VIBERTI GIOVANNI DOLCETTO D'ALBA SUPERIORE DOC Barolo, IT	17	25	72
BARONE RICASOLI CHIANTI DOCG Tuscany, IT	13	22	64
ANTINORI PÈPPOLI CHIANTI CLASSICO DOCG Tuscany, IT	115		
JOHN DUVAL 'PLEXUS' GSM Barossa Valley, SA	19	30	89
E. GUIGAL CÔTES DU RHÔNE ROUGE Rhône, FR	80		
YANGARRA GSM McLaren Vale, SA	85		
RUNOTTO 'FIULOT' BARBERA D'ASTI DOCG Piedmont, IT	15	23	66
LANGMEIL MASSIMO MONTEPULCIANO PRIMITIVO Barossa Valley, SA	70		
TORMARESCA NEPRICA PRIMITIVO IGT Puglia, IT	14	22	63
HEAVY & FULL BODIED TANNINS			
LA LINEA 'SUREÑO' TEMPRANILLO Adelaide Hills, SA	85		
SOUMAH NEBBIOLO BARBERA King Valley & Yarra Valley, VIC	75		
CASCINA PENNA-CURRADO LANGHE NEBBIOLO BRICCO LAGO DOC Barolo, IT	125		
O'LEARY WALKER NERO D'AVOLA Clare Valley, SA	15	23	66
MAJELLA 'THE COMPOSER' CABERNET SAUVIGNON Coonawarra, SA	13	21	63
HENTLEY FARM VILLAIN & VIXEN SHIRAZ Barossa Valley, SA	15	23	70
TWO HANDS 'GNARLY DUDES' SHIRAZ Barossa Valley, SA	16	24	71
ROCKFORD BASKET PRESS SHIRAZ Barossa Valley, SA	175		



COCKTAILS

CLASSIC

APEROL SPRITZ Aperol, Prosecco, Soda	21
DOUBLE BARREL MARGARITA Tequila, Cointreau, Lime	23
BOULEVARDIER Rye Whiskey, 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
CAFFÈ CORRETTO NEGRONI Espresso, Gin, Campari	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
THE COLLEY SPRITZ Limoncello, Prosecco, Grapefruit	21
COJITO Rum, Coconut, Mint	22
NON-ALCOHOLIC	
GRAPEFRUIT NON-HIGHBALL Grapefruit, Lime, Agave	15
THE BOOZELESS TROPIC Apricot, Pineapple, Lime	15



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