

APERITIVO

- SICILIAN GREEN OLIVES

Chilli, rosemary, garlic

VE

GF
- SA NATURAL OYSTERS (4)

Lemon

GF
- SA OYSTER AL FORNO (4)

Butter, burnt leek oil, chives

GF
- CAMEMBERT MOUSSE

Apple, walnut, honey, crouton

GFA

V

ANTIPASTO

- ANTIPASTO PLATTER

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

GFA
- STUFFED MUSHROOM

Crème fraiche, chilli crisp, herbs

GF

V
- BRAISED BEETROOT

Dill, chive, crème fraiche, green tomato salsa verde

GF

V
- OCTOPUS CARPACCIO

SA octopus, charred tomato, lemon, chive

GF
- BEEF CARPACCIO

Wagyu beef carpaccio, confit shallot, capers, egg yolk, parmesan

GF
- SALUMI PLATE

Mortadella, nduja, Calabrese salami, bresaola, sopressa, pickled vegetables

GF
- PUFF BREAD

Wood fire fresh baked bread, evoo, oregano

GFA

VE
- BAKED SA DOUBLE BRIE

House made cherry tomato relish, croutons

GFA

V
- BRUSCHETTA

House made bread, eggplant, capsicum, zucchini, white balsamic, basil

GFA

VE
- POLPETTE (5)

House made meatballs, tomato sugo, parmesan, provolone, basil
- CHEESE & GARLIC PIZZA

Garlic oil, pecorino, parmesan, provolone, fior di latte, fresh herbs, black garlic

GFA

V

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

Chickpea, capsicum, chilli, seeds

GF

VE

Pairs with Primo Estate Pecorino
- 19

BARRAMUNDI

Oven baked, capers, lemon, gherkin, crouton, cauliflower, burnt butter

GFA

Pairs with Domaine Christian Salmon Sancerre AC
- 21

CHARGRILLED OCTOPUS

Chilli, capsicum, chive, lemon

GF

Pairs with Alois Lageder Terra Alpina Pinot Grigio IGT
- 65

POLLO AL MIELE

Half chicken, hot honey, pickled vegetables

GF

Pairs with Southern Light Ghostgum Pinot Noir
- 18

PORCHETTA

Pork belly, crackling, sun dried tomato, burnt apple, chilli caramel

GF

Pairs with Ashton Hills Gamay
- 17

WAGYU BEEF CHEEK

Milk braised beef, capsicum, tomato, sultana, almond

GF

Pairs with Cascina Penna-Currado Langhe Nebbiolo
- 21

500G RIB EYE

Served at 52 degrees, confit leek, jus

GF

Pairs with Rockford Basket Press Shiraz
- 23
- 25

PASTA

GFA
- 15

VODKA

Rigatoni, vodka, chilli, parmesan cream, basil

GFA

V

Pairs with John Duval 'Plexus' GSM
- 23

FUNGHI GNOCCHI

Pan-fried gnocchi, mushroom, burnt butter, herbs, Grana Padano

V

Pairs with MMAD Chenin Blanc
- 14

PRIMAVERA

Fusilli, capsicum, tomato, eggplant, zucchini, chilli, garlic, ricotta salata

VEA

V

GFA

Pairs with Yalumba The Virgilius Viognier
- 23
- 19

PRAWN AGLIO E OLIO

Spaghetti, prawn, parmesan, chilli, pepper

GFA

Pairs with Antinori Chianti Classico
- RISOTTO MARINARA

SA seafood, chilli, parsley, confit garlic

GF

Pairs with William Fevre Petit Chablis
- POLLO

Mafaldine, chicken, nduja, cherry tomato, chive, basil

GFA

Pairs with Tiefenbrunner Pinot Nero
- RAGU

Mafaldine, 12 hour braised Angus beef ragu, Grana Padano

GFA

Pairs with Tormaresca Neprica Primitivo IGT
- ITALIAN SAUSAGE

Fusilli, mushroom, house made sausage, pine nuts, tomato, cream, Grana Padano

GFA

Pairs with Soumah Nebbiolo Barbera

SIDES

- 27

SEASONAL GREENS

Sautéed, confit garlic, evoo

GF

V
- 41

BABY CARROTS

Ricotta, chilli honey, walnut, chive

GF
- BEETROOT SALAD

Rocket, walnut, ricotta salata, white balsamic

GF

V
- 42

RICE PILAF

Parsley, confit shallot

GF

V
- 35

HOUSE CUT CHIPS

Duck fat, herb salt, aioli

GF
- 34

MARGHERITA

San Marzano tomato sugo, fior di latte, basil

VEA
- 42

PATATA

Bianco, fior di latte, mushroom, rosemary, crispy potato, mushroom emulsion

V
- 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
- 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

Croutons, apple

GFA

V

9
- 13

TIRAMISU GELATO

Coffee syrup

V

9
- 13

ZEPPOLI

Italian custard, cherries

V

11
- 12

BRÛLÉE PIZZA

Toasted sugar, raspberry

GFA

V

17

Food, wine and
bloody good times!

MOLLYS-ADL.COM.AU

OPEN 7 DAYS
11:30AM 'TIL LATE

WHAT'S ON

- MONDAY

MARGARITA MONDAY

\$15 Mangarita 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
LEEWIN 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
THE 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
PRUNOTTO ‘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

