

MOLLY'S

**RESTAURANT
MENU**



MENU

05 FEED ME MENU

06 RESTAURANT MENU

06 APERITIVO & ANTIPASTO

07 PASTA & PIZZA

08 SIGNATURE MAINS & SIDES

09 DESSERTS

V Vegetarian

VE Vegan

VEA Vegan Available

I International Seafood

GF Gluten Free

GFA Gluten Free Available

VA Vegetarian Available

A Australian Seafood

Please note 15% surcharge on Public Holidays





FEED ME MENU

CHEF'S CHOICE

MINIMUM 2 PEOPLE. FOR ALL GROUPS ABOVE 6
Chat to our lovely staff for a sample menu

MOLLY'S FAVES

ANTIPASTO
PASTA
SIGNATURE MAINS
SIDES

75PP

FEELING EXTRA

ANTIPASTO
PASTA
SIGNATURE MAINS
(INCLUDING 500G RIB EYE)
SIDES
DESSERT

90PP

ADD ONS

+\$20PP WINE TASTING

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



RESTAURANT MENU



APERITIVO

SICILIAN GREEN OLIVES VE GF	9
Thyme, lemon, chilli	
SA NATURAL OYSTERS (4) GF A	19
Lemon	
OYSTER VINAIGRETTE (4) GF A	21
Citrus, cucumber, salmon roe	

ANTIPASTO

MADE TO SHARE

ANTIPASTO PLATTER GFA A	65
Whipped ricotta, natural & vinaigrette oysters, tomato carpaccio, saloumi, Sicilian olives, octopus carpaccio, house-made crostini, pickled vegetables, lemon	

TOMATO CARPACCIO VE GF	12
Tomato, balsamic, pickled cucumber, basil, olive oil	

WHIPPED RICOTTA GF	16
SA Honey, citrus, black pepper	

PUFF BREAD GFA VE	15
Dipping oil	

SALOUMI PLATE GF	25
Mortadella, Calabrese salami, finocchiona, bresaola, sopressa	

OCTOPUS CARPACCIO GF A	21
Charred tomato, chives, lemon, chilli oil	

KINGFISH CRUDO GF A	22
Citrus, pickled cucumber, salmon roe, yellow chilli, herbs	

POLPETTE	23
House-made meatballs, tomato sugo, provolone, Grana Padano, basil	

CHEESE AND GARLIC PIZZA V	19
Double baked, black garlic, pecorino, provolone, Grana Padano, fior di latte	

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PIZZA

MARGHERITA GFA VEA

San Marzano tomato sugo, fior di latte, basil

PRAWN GFA I

Fior di latte, Australian prawn, pineapple and jalapeno candy, salmon roe

PROSCIUTTO GFA

San Marzano tomato sugo, fior di latte, rocket, San Danielle prosciutto, stracciatella, balsamic

PASTA

VODKA GFA V

Rigatoni, chilli, basil, tomato, cream

Pairs with Pairs with John Duval 'Plexus' GSM

PRIMAVERA GFA VEA

Casarecce, seasonal vegetables, tomato, chilli, herbs, ricotta salata

Pairs with Yalumba The Virgilius Viognier

CHILLI CRAB GFA A

Fettuccini, blue swimmer crab meat, peas, chilli, cream, herbs, salmon roe

Pairs with Antinori Chianti Classico

PAPALINA GFA

Fettuccini, double smoked SA ham, Grana Padano, peas

Pairs with Alois Lageder Terra Alpina Pinot Grigio IGT

SALSICCIA GFA

Rigatoni, house-made sausage, lemon, pepper, spinach

Pairs with Soumah Nebbiolo Barbera

29

33

35

33

30

35

34

35

SIGNATURE MAINS

POLPO SALAD GF

Served cold. Grilled octopus, seasonal vegetables, lettuce, citrus dressing

Pairs with Famille Hugel Gentil Gewürztraminer Blend

BARRAMUNDI GF A

Oven baked, citrus, cucumber, tendrils

Pairs with Domaine Christian Salmon Sancerre AC

ITALIAN FRIED CHICKEN

Agnodolce, pickled radish, ricotta

Pairs with Kendall Jackson Vintner's Reserve Chardonnay

PORCHETTA GF

Pork belly, crackling, chilli caramel, fennel

Pairs with Ashton Hills Gamay

500G RIB EYE GF

Served at 52 degrees, salsa verde

Pairs with Rockford Basket Press Shiraz

SIDES

CAPRESE GF V

Tomato, stracciatella, balsamic, basil, olive oil

CUCUMBER SALAD GF V

Whipped ricotta, dill, toasted seeds, pine nuts

PASTA SALAD GFA VE

House-made pasta, seasonal vegetables, tomato vinaigrette

HOUSE-CUT CHIPS GF

Duck fat, herb salt

39

42

36

34

69

14

12

13

14

DESSERT

WHITE CHOCOLATE & LIME GELATO GF V

Passionfruit, mango, coconut biscuit

PISTACHIO GELATO GF V

Candied pistachio

WATERMELON SORBET GF VE

Mint

9

9

9





**FOOD, WINE AND
BLOODY GOOD TIMES**