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 — **75PP**
- ANTIPASTO
- PASTA
- SIGNATURE MAINS
- SIDES

FEELING EXTRA — **90PP**
- ANTIPASTO
- PASTA
- SIGNATURE MAINS (INCLUDING 500G RIB EYE)
- SIDES
- DESSERT

ADD ONS

+$20PP WINE TASTING
Upgrade your experience with a paired wine tasting designed to compliment each course.

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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 V — 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 — 29
San Marzano tomato sugo, fior di latte, basil

PRAWN GFA I — 33
Fior di latte, Australian prawn, pineapple and jalapeno candy, salmon roe

PROSCIUTTO GFA — 35
San Marzano tomato sugo, fior di latte, rocket, San Danielle prosciutto, stracciatella, balsamic

PASTA

VODKA GFA V — 33
Rigatoni, chilli, basil, tomato, cream
Pairs with Pairs with John Duval 'Plexus' GSM

PRIMAVERA GFA VEA — 30
Casarecce, seasonal vegetables, tomato, chilli, herbs, ricotta salata
Pairs with Yalumba The Virgilius Viognier

CHILLI CRAB GFA A — 35
Fettuccine, blue swimmer crab meat, peas, chilli, cream, herbs, salmon roe
Pairs with Antinori Chianti Classico

PAPALINA GFA — 34
Fettuccine, double smoked SA ham, Grana Padano, peas
Pairs with Alois Lageder Terra Alpina Pinot Grigio IGT

SALSICCIA GFA — 35
Rigatoni, house-made sausage, lemon, pepper, spinach
Pairs with Soumah Nebbiolo Barbera

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SIGNATURE MAINS

POLPO SALAD GF A — 39
Served cold. Grilled octopus, seasonal vegetables, lettuce, citrus dressing
Pairs with Famille Hugel Gentil Gewürztraminer Blend

BARRAMUNDI GF A — 42
Oven baked, citrus, cucumber, tendrils
Pairs with Domaine Christian Salmon Sancerre AC

ITALIAN FRIED CHICKEN — 36
Agrodolce, pickled radish, ricotta
Pairs with Kendall Jackson Vintner's Reserve Chardonnay

PORCHETTA GF — 34
Pork belly, crackling, chilli caramel, fennel
Pairs with Ashton Hills Gamay

500G RIB EYE GF — 69
Served at 52 degrees, salsa verde
Pairs with Rockford Basket Press Shiraz

SIDES

CAPRESE GF V — 14
Tomato, stracciatella, balsamic, basil, olive oil

CUCUMBER SALAD GF V — 12
Whipped ricotta, dill, toasted seeds, pine nuts

PASTA SALAD GFA VE — 13
House-made pasta, seasonal vegetables, tomato vinaigrette

HOUSE-CUT CHIPS GF — 14
Duck fat, herb salt

*Speak to our lovely staff for any dietary requirements

DESSERT

WHITE CHOCOLATE & LIME GELATO V — 9
Passionfruit, mango, coconut biscuit

PISTACHIO GELATO GF V — 9
Candied pistachio

WATERMELON SORBET GF VE — 9
Mint



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FOOD, WINE AND
BLOODY GOOD TIMES