FOOD

MOLLY'S

APERITIVO

SICILIAN OLIVES GF VE — 9
Thyme, lemon, chilli

SA NATURAL OYSTER (4) GF A — 19
Lemon

SA 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 GF VE — 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



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

PASTA

VODKA GFA V — 33
Rigatoni, chilli, basil, tomato, cream
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 XX

PIZZA

MARGHERITA GFA VEA — 29
San Marzano tomato sugo, fior di latte, basil

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

OCTOPUS GFA A — 35
Fior di latte, octopus, avocado emulsion, samphire, citrus, green romesco

PIZZA ALLA CARBONARA GFA — 33
Pepper, SA double smoked bacon, fior di latte, pecorino, egg yolk, chives

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

SALAMI GFA — 32
San Marzano tomato sugo, fior di latte, calabrese salami, candied jalapeno

DESSERT

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

PISTACHIO GELATO GF V — 9
Candied pistachio

WATERMELON SORBET GF VE — 9
Mint

Food, wine and bloody good times!

OPEN 7 DAYS
11:30AM 'TIL LATE

MOLLYS-ADL.COM.AU

WHAT'S ON

EXPRESS LUNCH
$23 Molly's favourites, made for lunch
11:30am - 3pm Weekdays

MARGARITA MONDAY
$15 Margarita cocktails or Margherita pizza

APERITIVO TUESDAY
2-for-1 Select cocktails and aperitivo

WINE & DINE WEDNESDAY
$47pp Chef's choice, Antipasto, main & side + glass of wine

10% off any full bottle of wine only

RIB EYE, RED & RECORDS THURSDAY
$65 500g rib-eye, served at 52 degrees, salsa verde + glass of red

WINE DOWN FRIDAYS
$10 wine of the week from 3-5pm

PORCHETTA, PASTA & PESCHE AL VINO
$25 Porchetta, Pasta and Pesche al Vino Jugs (Italian Sangria)

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



Fancy a party at Molly's?

Contact our events manager to organise your next function at Molly's

KARENB@THECOLLEYHOTEL.COM.AU

Please note 15% surcharge on Public Holidays

Got a dietary requirement?

Chat to Molly's friendly staff about your allergy.

- V Vegetarian
- VE Vegan
- VEA Vegan Available
- I International Seafood
- GF Gluten Free
- GFA Gluten Free Available
- VA Vegetarian Available
- A Australian Seafood

DRINKS

150ml 250ml Bottle

MOLLY'S

SPARKLING

	150ml	250ml	Bottle
BANDINI PROSECCO Veneto, IT	12		66
TAROT PROSECCO Murray Darling, SA	12		66
CHANDON NV Yarra Valley, VIC	13		69
VEUVE AMBAL VIN MOUSSEUX ROSÈ Burgundy, FR	14		70

CHAMPAGNE

MOËT & CHANDON Epernay, Champagne, FR	23		138
LOUIS ROEDERER ROSÈ 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 ROSÈ 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 Margaret 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

Please note 15% surcharge on Public Holidays

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
KOOYONG 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

MOLLY'S

MOLLY'S MODERN MARTINI Gin, White Chocolate, Lemon	21
NEGRONI BIANCO Lemon Gin, Elderflower, Vermouth	23
LITTLE ITALY Aperol, Amaro Montenegro, Lemon	21
CAFFÈ CORRETTO NEGRONI Espresso , Gin, Campari	21
RYE MONTEY Rye Whiskey, Amaro Montenegro, Lemon	22
PALOMA DI POMPELO Tequila, Cointreau, Grapefruit	23
STRAWBERRY SORBET Strawberry, Elderflower, Prosecco	22
ELEGANT SOUR Lychee, Amaretto, Pineapple	24
APEROL SOUR Aperol, Blood Orange, Lemon	22
THE COLLEY SPRITZ Limoncello, Prosecco, Grapefruit	21
COJITO Rum, Coconut, Mint	22
ITALIAN ESPRESSO MARTINI Vodka, Coffee, Amaro	23

CLASSIC

GARABALDI Campari, Orange, Sugar	20
BOULEVARDIER Rye Whiskey, Campari, Vermouth	22
NEGRONI Gin, Campari, Vermouth	23
AMERICANO Campari, Vermouth, Soda	21
BELLINI Prossecco, Peach	20
OLD FASHIONED Bourbon, Bitters, Sugar	23
SOUTH SIDE Gin, Lime, Mint	21
APEROL SPRITZ Aperol, Prosecco, Soda	21
DOUBLE BARREL MARGARITA Tequila, Cointreau, Lime	24
MARTINI Vodka or Gin?	25

NON-ALCOHOLIC

MIMIC SPRITZ Orange, Peach, Soda	15
GRAPEFRUIT NON-HIGHBALL Grapefruit, Lime, Agave	15
THE BOOZELESS TROPIC Apricot, Pineapple, Lime	17