

STARTERS

GARLIC BREAD ^(V)	10
Traditional oven baked garlic bread	
CHEESY GARLIC BREAD ^(V)	12
Traditional oven baked garlic bread topped with mozzarella and tasty cheese. Add bacon + \$1.5	
PUB LOAF WITH GARLIC BUTTER ^(V)	10
Cheese and onion pull-apart, baked daily served with garlic butter	
SOUP OF THE DAY ^(GF OPTION, V OPTION, VV OPTION)	12
Served with crispy croutons, toasted sourdough and butter. Ask our friendly staff for today's selection.	
MUSHROOM & THREE CHEESE ARANCINI ^(V, VV OPTION)	16
Crumbed Italian rice balls with mushroom, parmesan, goat's cheese and mozzarella. Served with salsa verde dipping sauce.	
SALT & PEPPER CALAMARI SALAD ^(GF OPTION)	17.5
Lightly dusted Calamari on a crispy noodle and pickled vegetable salad with Lemon Aioli	
PORK & PRAWN BAO BUN	16
Two steamed Bao Buns filled with Char Siu Pork, ginger Prawn, Kimchi slaw and Kewpie Mayonnaise	
POTATO SKINS ^(GF OPTION, V OPTION, VV OPTION)	14
Loaded with cheese and bacon drizzled with sweet chilli sauce served with sour cream	
MOLLY'S TASTING PLATE	21
Can't decide? Sample the Chef's selection of Mushroom and Three Cheese Arancini, Salt and Pepper Calamari Salad and Pork and Prawn Bao Buns	

LIGHT MEALS

SOUTHERN FRIED CHICKEN BURGER +	21
Crispy Southern Fried Chicken tenders, cheese, grilled pineapple, coleslaw, sweet chilli, and aioli on toasted brioche bun. Served with a side of chips	
MAC MOLLY'S BEEF BURGER +	22
180gm house-made beef burger, maple bacon, double cheese, onion rings, special burger sauce and gherkin on a toasted brioche bun. Served with a side of chips	
KOREAN CHICKEN WRAP +	20
Crispy Fried Chicken tenders with Kimchi slaw, cos lettuce, cucumber, Korean red pepper sauce and Kewpie mayonnaise. Served with a side of chips	

LIGHT MEALS

BBQ BOURBON BRISKET SANDWICH +	22
8-hour smokey beef brisket with Memphis Slaw, Sriracha mayonnaise and cheese on a warm garlic sub. Served with a side of chips.	
CHICKEN CEASAR WRAP +	17
Grilled Chicken, cos lettuce, bacon, parmesan cheese and Ceasar mayo in a toasted wrap. Served with a side of chips.	
CLASSIC CEASAR SALAD ^{(GF OPTION, V OPTION) +}	17
Crisp Cos lettuce, house-made croutons, shaved parmesan cheese, bacon and anchovies with Ceasar dressing and a soft poached egg. Add grilled chicken + \$5 Add garlic prawns + \$8	
CHILLI BEEF NACHOS +	21
Corn Chips layered with Mexican beef, kidney beans, spicy jalapeños, cheese and salsa. Served with guacamole and sour cream.	
ROAST PUMPKIN & CHICKEN PAPPARDELLE ^{(V OPTION) +}	24
Pappardelle pasta with roast pumpkin, chicken, bacon, spinach and mushroom in a white wine and garlic cream sauce.	

IRISH FARE

BANGERS, BACON & MASH ^{(GF OPTION) +}	26.5
Locally sourced apple and sultana pork sausages with creamy mashed potato, grilled bacon, onion rings and pan gravy	
GUINNESS LAMB SHANK ^{(GF) +}	26
Meander Valley Lamb Shanks slow cooked with vegetables and Guinness served with creamy potato mash.	
IRISH LAMB STEW +	28
Tender Lamb braised with Kilkenny, root vegetables and barley. Served with creamy potato mash, a warm bread roll and butter	
BEEF & GUINNESS PIE	27
Guinness braised beef and vegetables served in Yorkshire Pudding.	
IRISH CHOWDER POT PIE ^(GF OPTION)	27
Flake, Mussels, Shrimp and Squid in a silky white chowder sauce with a puff pastry top.	

(V) Vegetarian | (VV) Vegan | (GF) Gluten free | (GF Option) Gluten free can be requested | (L) Lactose free can be requested
Served with chips & salad or vegetables unless marked +

MAINS

CHICKEN SCHNITZEL	HALF 18.5 FULL 25
Crumbed chicken breast schnitzel. Served with a complimentary sauce	
CHICKEN PARMIGIANA	HALF 20.5 FULL 27
Crumbed chicken breast schnitzel topped with tomato napoli, leg ham, melted mozzarella and tasty cheese	
ROAST OF THE DAY <small>(GF OPTION) +</small>	HALF 19 FULL 21
Served with seasonal vegetables, roasted potato, pumpkin and gravy. Ask our friendly staff for today's selection	
STEAK SANDWICH +	25
Char-grilled Porterhouse Steak with bacon, cheese, tomato relish, rocket and aioli. Served with a side of chips	
CHICKEN & PRAWN FILO PARCEL	28
Nichols Chicken breast and prawns with leek, brie, semi-dried tomato and spinach baked in flaky filo pastry served with hollandaise	
TWICE COOKED PORK BELLY <small>(GF) +</small>	28
Crispy yet tender pork belly with creamy potato mash, seasonal vegetables and sweet onion sauce	
THAI GREEN CURRY <small>(GF, V, VV OPTION) +</small>	22
Fragrant and spicy Thai green curry with seasonal vegetables and steamed Jasmine rice Add chicken \$6 Add seafood \$9	
GINGER BEEF STIR-FRY <small>(GF OPTION, V OPTION, VV OPTION)</small>	28
Ginger beef and seasonal vegetables stir fried with sweet chilli soy and hokkien noodles topped with a fried egg, bean sprouts and crispy shallots.	
MOLLY'S MIXED GRILL +	42
BBQ baby back pork ribs, crispy southern fried chicken tenders, BBQ Bourbon beef brisket and pork sausage. Served with Memphis slaw, French beans, grilled corn and potato wedges.	

SEAFOOD

SALT & PEPPER CALAMARI <small>(GF OPTION)</small>	25
Calamari dusted in Molly's secret salt and pepper spices with lemon aioli	
BEER BATTERED FLAKE <small>(GF OPTION)</small>	HALF 21.5 FULL 31
Flake fresh from Tasmania's pristine waters golden fried in a light crispy James Boags Beer Batter with house tartare and lemon	
TASMANIAN SALMON <small>(GF, V OPTION) +</small>	29
Locally sourced Tasmanian Salmon Fillet Grilled with salsa verde served with a mushroom, lemon, pea and spinach risotto	
SEAFOOD BASKET <small>(GF OPTION)</small>	38
Beer battered Flake and Prawns, Crumbed Scallops and Salt and Pepper Calamari. With house-made tartare, cocktail sauce and lemon	

FROM THE GRILL

CAPE GRIM PORTERHOUSE 280G <small>(GF OPTION)</small>	36
Local Cape Grim beef, tasty and very popular cut. Char-grilled to your liking with complimentary sauce. Allow 40mins for well done	
EYE FILLET MIGNON 200G <small>(GF OPTION)</small>	42
200gm Tender Eye fillet wrapped in Bacon. Char-grilled to your liking. Allow 40mins for well done	
SCOTCH FILLET 280G <small>(GF OPTION)</small>	40
A well marbled and juicy steak, packed full of flavour. Char-grilled to your liking with complimentary sauce. Allow 40mins for well done	
SURF & TURF <small>(GF OPTION)</small>	45
280gm Cape Grim Porterhouse Char-grilled to your liking, topped with creamy Garlic prawns and salt and pepper Calamari.	

VEGETARIAN

VEGGIE BURGER <small>(VV OPTION) +</small>	19
Gourmet vegetable pattie with Goat's Cheese, beetroot relish, grilled tomato and rocket on a toasted brioche bun	
VEGETABLE LASAGNE +	23
Char-grilled vegetables, spinach and fetta layered with Napoli sauce, pasta and cheesy bechamel sauce. Served with garden salad and olive tapenade.	
ROASTED BEETROOT, SWEET POTATO & GOAT'S CHEESE SALAD <small>(GF, VV OPTION) +</small>	23
Warm roasted beetroot, sweet potato and red onion on rocket, spinach and quinoa salad, dressed in a light honey mustard mayonnaise topped with walnuts and Goat's cheese	
VEGETARIAN NACHOS <small>(GF, VV OPTION) +</small>	17
Corn Chips layered with kidney beans, spicy jalapeños, sweet corn, roast capsicum, Mexican salsa and cheese. Served with sour cream and guacamole	

SIDES

ONION RING TOPPER	5	BOWL OF VEGETABLES	10
BOWL OF CHIPS	9	BOWL OF ONION RINGS	10
LOADED FRIES <small>(GF OPTION)</small>	14	GARDEN SALAD	8
Topped with cheese and bacon pieces		JUGS OF SAUCE	2.7
WEDGES (L OPTION, V)	HALF 9.5 FULL 12.5	Creamy pepper sauce, chunky mushroom, pan gravy, gluten free	
Served with sweet chilli sauce and sour cream		gravy, creamy garlic sauce & hollandaise	
LOADED WEDGES	HALF 14.5 FULL 16.5		
Topped with cheese, bacon pieces, sweet chilli & sour cream			