

## STARTERS

<b>GARLIC BREAD</b> <sup>(V)</sup>	10
Traditional oven baked garlic bread	
<b>CHEESY GARLIC BREAD</b> <sup>(V)</sup>	12
Traditional oven baked garlic bread topped with mozzarella and tasty cheese. <b>Add bacon + \$1.5</b>	
<b>PUB LOAF WITH GARLIC BUTTER</b> <sup>(V)</sup>	10
Cheese and onion pull-apart, baked daily served with garlic butter	
<b>SOUP OF THE DAY</b> <sup>(GF OPTION, V OPTION, VV OPTION)</sup>	12
Served with crispy croutons, toasted sourdough and butter. Ask our friendly staff for today's selection.	
<b>MUSHROOM &amp; THREE CHEESE ARANCINI</b> <sup>(V, VV OPTION)</sup>	16
Crumbed Italian rice balls with mushroom, parmesan, goat's cheese and mozzarella. Served with salsa verde dipping sauce.	
<b>SALT &amp; PEPPER CALAMARI SALAD</b> <sup>(GF OPTION)</sup>	17.5
Lightly dusted Calamari on a crispy noodle and pickled vegetable salad with Lemon Aioli	
<b>PORK &amp; PRAWN BAO BUN</b>	16
Two steamed Bao Buns filled with Char Siu Pork, ginger Prawn, Kimchi slaw and Kewpie Mayonnaise	
<b>POTATO SKINS</b> <sup>(GF OPTION, V OPTION, VV OPTION)</sup>	14
Loaded with cheese and bacon drizzled with sweet chilli sauce served with sour cream	
<b>MOLLY'S TASTING PLATE</b>	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

<b>SOUTHERN FRIED CHICKEN BURGER +</b>	21
Crispy Southern Fried Chicken tenders, cheese, grilled pineapple, coleslaw, sweet chilli, and aioli on toasted brioche bun. Served with a side of chips	
<b>MAC MOLLY'S BEEF BURGER +</b>	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	
<b>KOREAN CHICKEN WRAP +</b>	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

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

## IRISH FARE

<b>BANGERS, BACON &amp; MASH</b> <sup>(GF OPTION) +</sup>	26.5
Locally sourced apple and sultana pork sausages with creamy mashed potato, grilled bacon, onion rings and pan gravy	
<b>GUINNESS LAMB SHANK</b> <sup>(GF) +</sup>	26
Meander Valley Lamb Shanks slow cooked with vegetables and Guinness served with creamy potato mash.	
<b>IRISH LAMB STEW +</b>	28
Tender Lamb braised with Kilkenny, root vegetables and barley. Served with creamy potato mash, a warm bread roll and butter	
<b>BEEF &amp; GUINNESS PIE</b>	27
Guinness braised beef and vegetables served in Yorkshire Pudding.	
<b>IRISH CHOWDER POT PIE</b> <sup>(GF OPTION)</sup>	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

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

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

## FROM THE GRILL

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

## VEGETARIAN

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

## SIDES

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