



**MOLLY  
MALONES**  
**IRISH PUB**

**MENU**

# STARTERS

## **Garlic Bread | 11**

## **Cheesy Garlic Bread | 13**

Add Bacon | 2

## **Pub Loaf with Garlic Butter | 13.5**

Cheese and onion pull apart, baked daily served with sundried tomato and herb butter

## **Potato Skins (VO, VVO) | 16.5**

Loaded with a creamy chicken, bacon and mushroom carbonara, served with a rocket and parmesan salad

## **Salt & Pepper Calamari (GFO) | 15.5**

Calamari lightly dusted in Molly's secret salt and pepper spices with lemon aioli

## **Soup of the Day (GFO) | 13**

Ask our friendly staff for today's selection

## **Pork Belly Bites | 19.5**

Sweet and sticky pork belly bites with sesame spinach, crispy noodles, bean sprouts, crushed peanuts and chilli jam

## **Tandoori Chicken Tacos | 21**

Chargrilled tandoori chicken breast, lettuce, tomato, cucumber, red onion and mint yoghurt on soft roti wraps

## **Korean Style Popcorn Cauliflower (V, VV, GF) | 16**

Bite sized crispy cauliflower pieces, glazed with sweet and spicy Korean BBQ sauce, toasted sesame, spring onions and kewpie mayonnaise

NOTE: all meals are served with side option of chips & salad or/ vegetables unless marked +

(V) Vegetarian | (GF) Gluten friendly | (VO) Vegetarian option can be requested | (GFO) Gluten friendly can be requested | (VVO) Vegan option can be requested

# IRISH FARE

## **Bangers, Bacon & Mash (GFO) + | 27.5**

Locally sourced apple and sultana pork sausages with creamy mashed potato, grilled bacon, onion rings and pan gravy

## **Beef and Guinness Yorkie | 28.5**

Guinness braised beef and vegetables served in a Yorkshire pudding

## **Irish Stew + | 29.5**

Tender braised lamb with Kilkenny, root vegetables and barley. Served with creamy potato mash, a warm bread roll and butter

## **Pork Ribs with Irish Whiskey and Honey Glaze (GFO) + | 43**

Slow cooked pork spare ribs glazed with Jameson Whiskey served with garlic smashed chat potato hash and beer battered apple fritters

# SALADS

## **Caesar Salad (GFO) + | 17.5**

Traditional Caesar salad with bacon, parmesan, crisp croutons, cos lettuce, anchovies, Caesar dressing and a soft poached egg

## **Warm Grilled Lamb Salad + | 27.5**

Spiced lamb, smoky eggplant puree, chargrilled capsicum, roast sweet potato, broad beans, pearl couscous, preserved lemon, mint and parsley

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# BURGERS & WRAPS

All served with a side of chips

## **Aloha Burger + | 24.5**

180gm house-made beef pattie, sriracha maple bacon, grilled pineapple, double American cheese and onion jam on brioche bun

## **Satay Chicken Burger + | 22**

Fried chicken tenders, crunchy slaw, cucumber and peanut satay sauce

## **Southern Fried Chicken Burger + | 23**

Crispy southern fried chicken tenders, American cheese, grilled pineapple, coleslaw, sweet chilli and aioli on a toasted brioche bun.

## **BBQ Bourbon Brisket Sandwich + | 25**

8-hour smoked beef brisket with Memphis slaw, sriracha mayo and cheese on a warm garlic roll

## **Grilled Chicken Wrap + | 19**

Grilled chicken, bacon, avocado, cheese, cos lettuce, sweet chilli sauce and aioli in a tortilla toasted wrap

Upgrade to Southern Fried Chicken | 2

## **Steak Sandwich + | 27**

Chargrilled porterhouse steak, bacon, cheese, rocket, tomato relish and aioli on toasted Turkish bread

# VEGETARIAN

## **Vegetable Lasagne (V) + | 24**

Chargrilled Mediterranean vegetables, spinach and feta layered with Napoli sauce, pasta and cheesy bechamel sauce. Served with a garden salad

## **Vegetarian Nachos (V, VVO) + | 19**

Corn chips layered with kidney beans, black beans, sweet corn, roast capsicum, Mexican salsa and cheese. Served with sour cream and guacamole

## **Falafel Wrap (V, VVO) + | 19**

House-made falafels, hummus, tabouli, cheese, tomato, mixed leaves and aioli in a toasted wrap, served with a side of chips

## **Moroccan Vegetable Tagine (V) (VV) + | 26**

Bold and warming Moroccan spiced winter vegetables braised with chickpeas and preserved lemon served on pearl couscous with grilled sourdough and mint yoghurt

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# MAIN MEALS

## **Chicken Schnitzel | Half 21 | Full 28**

Crumbed chicken breast schnitzel, served with complementary sauce

## **Chicken Parmigiana | Half 23 | Full 30**

Crumbed chicken breast schnitzel topped with tomato Napoli, leg ham, melted mozzarella and tasty cheese

## **Roast of the Day (GFO) + | Half 20 | Full 24**

Served with seasonal vegetables, roasted potato, pumpkin and gravy. Ask our friendly staff for today's selection

## **Chicken and Prawn Filo Parcel | 29**

Nichols chicken breast and prawns with leek, brie and semi-dried tomato baked in flaky filo pastry served with creamy garlic sauce

## **Twice Cooked Pork Belly (GF) + | 34**

Crispy yet tender pork belly with sauteed red cabbage, potato and parsnip puree and sweet onion jus

## **Chilli Beef Nachos + | 22.5**

Corn chips layered with Mexican beef, kidney beans, spicy jalapenos, cheese and salsa. Served with guacamole and sour cream

## **Chicken and Pumpkin Pappardelle + | 27.5**

Pappardelle pasta with chicken, bacon, mushroom and spinach in a creamy pumpkin sauce topped with parmesan cheese

## **Red Wine Lamb Shank (GF) + | 34.5**

Locally sourced Wild Clover lamb shank, slow cooked with red wine and winter vegetables, served on a creamy mash

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# FROM THE GRILL

## **Scotch Fillet 300gm (GFO) | 48**

A well marbled and juicy cut of beef full of robust flavour, chargrilled to your liking with a complementary sauce

## **Cape Grim Porterhouse 280gm (GFO) | 38.5**

Locally sourced Cape Grim porterhouse, a well marbled and juicy cut of beef full of robust flavour, chargrilled to your liking with a complimentary sauce

## **Surf and Turf (GFO) | 48.5**

280gm Cape Grim porterhouse, chargrilled to your liking, topped with creamy garlic prawns and Molly's salt and pepper squid

## **Feather and Sea + | 37**

Marinated Nichols chicken breast, creamy garlic prawns, Molly's salt and pepper calamari, sweet potato puree and chargrilled broccoli

# SEAFOOD

## **Salt and Pepper Calamari (GFO) | 26**

Calamari dusted in Molly's secret salt and pepper spices with lemon aioli

## **Beer Battered Barramundi (GFO) | Half 21.8 | Full 31.3**

Barramundi fillet golden fried in a light crispy James Boags beer batter with house made tartare and lemon

## **Red Coconut Salmon Curry (GF) + | 33**

Crispy skinned Tasmanian salmon with fragrant spicy red coconut curry, broccolini, jasmine rice, roti bread and coconut sambal

## **Seafood Basket + | 41**

Beer battered barramundi, prawn cocktail, crumbed scallops and Molly's salt and pepper calamari. Served with house tartare, lemon and side of chips

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## SIDES

**Bowl of Chips | 10.5**

**Bowl of Vegetables | 12.5**

**Wedges | Single 12 | Share 16**

Served with sweet chilli sauce and sour cream

**Loaded Fries | 14.5**

Topped with bacon and cheese

**Loaded Wedges | 18**

Topped with smoky BBQ pulled pork, jalapenos and cheese, served with sour cream

**Bowl of Onion Rings | 12**

**Garden Salad | 10**

**Coleslaw | 8**

## EXTRAS

Pineapple | 2

Bacon | 3.5

Cheese | 2.5

Onion Rings | 6

Sour Cream | 2.5

Grilled Chicken | 7.5

Side Salad | 2.5

Garlic Butter | 1

Egg | 2

Jug of Gravy | 3

Prawns | 9

Southern Fried Chicken | 9

## SAUCES | 3

Pepper | Mushroom | Creamy Garlic | Pan Gravy | Gluten Free Gravy

## KIDS

12 years and under comes with an activity bag and an ice cream

**Kids Roast (GFO) | 15**

Today's roast meat selection with mashed potato, pumpkin, vegetables and gravy

**Fish and Chips | 15**

Served with tomato sauce

**Chicken Dino Nuggets and Chips | 15**

Served with tomato sauce

**Kids Platter | 15**

Ham and cheese toastie, fresh fruit, cheese, cherry tomato and crackers

**Spaghetti Bolognese | 15**

Topped with cheese

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# DESSERT

## **Spiced Sticky Date Pudding (GF) | 13.5**

Sticky date pudding delicately spiced with cinnamon, ginger and nutmeg. Served with vanilla ice cream and butterscotch sauce

## **Raspberry and Chocolate Mousse Cake | 14**

With berry compote and vanilla ice cream

## **Cheesecake of the Day | 12.5**

Served with whipped cream, ask our friendly staff for today's selection

## **Toffee Apple Crumble Sundae (GFO) | 13.5**

Warm apple compote, salted caramel ice cream, vanilla ice cream, caramel oat biscuit crumble and toffee shards

## **Bailey's Crème Caramel (GF) | 12.5**

Served with warm strawberry compote and whipped cream

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# LIGHT LUNCH

AVAILABLE MONDAY TO FRIDAY 11.30AM TO 2PM

**1 Course \$16 | 2 Courses \$20 | 3 Courses \$24**

## ENTREE

**Garlic Bread for 1**  
**Soup of the Day**

## MAIN

### **Fish and Chips**

Barramundi fillet golden fried in a light crispy James Boags beer batter with chips, tartare and lemon

### **Chicken, Pumpkin and Spinach Risotto (GF)**

Creamy arborio rice with chicken, roast pumpkin and spinach topped with parmesan

### **Curried Sausages (GF)**

Served with creamy mash

### **Pulled Pork Nacho Bowl**

Corn chips topped with Mexican pulled pork, cheese, guacamole, sour cream and mild salsa

### **Garlic Prawns (GF)**

Served with jasmine rice

### **Breakfast Bruschetta**

Sauteéd mushrooms, cherry tomato and rocket on sourdough toast with a poached egg, parmesan and balsamic glaze

## DESSERT

### **Spiced Sticky Date Pudding**

Served with ice cream

### **Apple Crumble**

Served with ice cream

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