



## STARTERS

### **Garlic Bread | \$12**

### **Cheesy Garlic Bread | \$14**

Add Bacon | \$2

### **Pub Loaf with Garlic Butter | \$15**

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

### **Potato Skins (VO, VVO) | \$18**

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

### **Salt & Pepper Calamari (GFO) | \$18**

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

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

Ask our friendly staff for today's selection

### **Pork Belly Bites | \$22**

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

### **Korean Style Popcorn Cauliflower (V, VV, GF) | \$18**

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

### **Caesar Salad (GFO) + | \$20**

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

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) + | \$29**

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

### **Beef & Guinness Yorkie | \$31**

Guinness braised beef & vegetables served in a Yorkshire pudding

### **Irish Stew + | \$30**

Tender braised lamb with Kilkenny, root vegetables & barley, served with creamy potato mash, warm bread roll & butter

### **Pork Ribs with Irish Whiskey & Honey Glaze (GFO) + | \$45**

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

## BURGERS & WRAPS

**All served with a side of chips**

### **Aloha Burger + | \$26**

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

### **Southern Fried Chicken Burger + | \$25**

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

### **BBQ Bourbon Brisket Sandwich + | \$27**

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

### **Grilled Chicken Wrap + | \$22**

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

### **Upgrade to Southern Fried Chicken | \$2**

### **Steak Sandwich + | \$28.50**

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

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## MAIN MEALS

### **Chicken Schnitzel | Half - \$23 | Full - \$29**

Crumbed chicken breast schnitzel, served with complementary sauce

### **Chicken Parmigiana | Half -\$24 | Full - 31**

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

### **Roast of the Day (GFO) + | Half - \$22 | Full - \$26**

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

### **Chicken & Prawn Filo Parcel | \$32**

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

### **Twice Cooked Pork Belly (GF) + | \$36**

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

### **Chilli Beef Nachos + | \$25**

Corn chips layered with Mexican beef, kidney beans, spicy jalapenos, cheese & salsa, served with guacamole & sour cream

### **Red Wine Lamb Shank (GF) + | \$37**

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

### **Vegetable Lasagne (V) + | \$25**

Chargrilled Mediterranean vegetables, spinach & feta layered with Napoli sauce, pasta & cheesy bechamel sauce, served with a garden salad

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## FROM THE GRILL

### **Scotch Fillet 280gm (GFO) | \$49**

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

### **Cape Grim Porterhouse 280gm (GFO) | \$42**

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

### **Surf and Turf (GFO) | \$49**

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

## SEAFOOD

### **Salt & Pepper Calamari (GFO) | \$28**

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

### **Beer Battered Barramundi (GFO) | Half - \$23 | Full - \$33**

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

### **Seafood Basket + | \$42**

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

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## SIDES

**Bowl of Chips | \$12**

**Bowl of Vegetables | \$14**

**Wedges | Single \$13 | Share \$17**

Served with sweet chilli sauce & sour cream

**Loaded Fries | \$16**

Topped with bacon & cheese

**Loaded Wedges | \$19**

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

**Bowl of Onion Rings | \$13**

## EXTRAS

Garlic Butter | \$1.50

Pineapple or Egg | \$2.50

Side Salad, Cheese or Sour Cream | \$3

Jug of Pan Gravy | \$3.50

Bacon | \$4

Onion Rings | \$6.50

Grilled Chicken | \$8

Southern Fried Chicken or Prawns | \$9.50

## SAUCES

Pepper | Mushroom | Creamy Garlic | Pan Gravy | \$3.50

Gluten Free Gravy | \$4

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## KIDS

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

### **Kids Roast (GFO) | \$16**

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

### **Fish & Chips | \$15**

Served with chips & tomato sauce

### **Chicken Dino Nuggets & Chips | \$15**

Served with chips & tomato sauce

### **Kids Platter | \$15**

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

### **Spaghetti Bolognese | \$15**

Topped with cheese

## DESSERT

### **Spiced Sticky Date Pudding (GF) | \$14**

Sticky date pudding delicately spiced with cinnamon, ginger & nutmeg, served with vanilla ice cream & butterscotch sauce

### **Raspberry & Chocolate Mousse Cake | \$14**

With berry compote & vanilla ice cream

### **Cheesecake of the Day | \$14**

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

### **Toffee Apple Crumble Sundae (GFO) | \$14**

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

### **Bailey's Crème Caramel (GF) | \$14**

Served with warm strawberry compote & whipped cream

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