

IL MOLO

ITALIAN KITCHEN + BAR

ANTIPASTI

house made sourdough, balsamic & evoo [vg]	\$7
spiced nuts & chickpeas [vg/gf]	\$7
warm marinated olives [vg/gf]	\$7
stuffed piedmont peppers, white anchovies, jalapeño, tomato [4] [gf]	\$12
salt cod croquettes, aioli [3]	\$14
salt & pepper calamari fritti, chilli, lemon [gf]	\$16
king salmon carpaccio, celeriac, fennel [gf]	\$18
battered zucchini flowers, goats cheese [3] [v/gf]	\$16
baked scallops, citrus butter, herb crumb [gf]	\$20
panzanella, heirloom tomatoes, olives buffalo mozzarella [v]	\$17
cured bresaola, pickled fennel & gorgonzola [gf]	\$19
pan fried whiting, caponata, capers [gf]	\$19

SECONDI

crumbed pork cutlet, skordalia, sage butter, capers	\$32
free range chicken, polenta, pancetta & spinach [gf]	\$26
market fish - see specials board	MP
black angus rump cap, potato rosti, salsa verde 200g [gf]	\$29
eye fillet, potato rosti, salsa verde 200g [gf]	\$38
homemade pork & fennel sausages, white beans & gremolata [gf]	\$26
veal ragu, fresh pappardelle, oregano	\$25
potato gnocchi, pumpkin, labneh, thyme [v]	\$24
three cheese ravioli, truffle mushroom, 62 degree egg [optional] [v]	\$27

PIZZA

rosemary, garlic & potato [vg]	\$15
hot soppressa, mushroom, mozzarella, oregano	\$22
frutti di mare, rocket, chilli	\$27
margherita, tomato, basil, fior di latte [v]	\$18
	+ add prawns \$6 + gf base \$5

CONTORNI \$9

polenta fries, truffled aioli [vga]
shoestring fries, garlic aioli [v/gf]
rosemary & garlic chat potatoes [vg]
rocket, pear, parmesan, balsamic, olive oil
sautéed zucchini, salsa rosa, parsley

DOLCI

cannoli, lemon, ricotta & mascarpone	\$12
liquorice panna cotta, sambuca strawberries [gf]	\$12
tiramisu semifreddo [gf]	\$12
sorbet & ice cream [1 scoop] [v/gf]	\$4
italian cheese selection, quince, lavosh, muscatels [v]	
1 cheese/2 cheeses /3 cheeses	\$14/\$17/\$20

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