

IL MOLO

ANTIPASTI

WARM OLIVES [add chorizo +\$3]	9/12
GARLIC FLATBREAD parsley, sea salt, extra virgin olive oil	8
HOUSE DIPS focaccia loaf, olive oil, balsamic, artichoke and spinach dip, olive tapenade	12
THREE CHEESE ARANCINI gorgonzola, mozzarella, parmesan, chilli sugo	15
CRISPY CALAMARI lemon, rocket and herb aioli	15
SMOKED BURRATA tomato, basil, extra virgin olive oil	23
MUSSELS POT white wine, garlic, onion, italian parsley, toasted focaccia	21
POLPETTE italian beef and pork meatballs, napoli sauce, basil, asiago	15
BAKED SCALLOPS sauce vierge, lemon, served in shell	18
SALUMI PLATE nduja, prosciutto, salami, marinated olives, dill pickle, ciabatta	24
ITALIAN CHEESES asiago, gorgonzola, poached figs, pear, walnut, lavosh	18

SECONDI

CHICKEN SALTIMBOCCA prosciutto, sage, parmesan polenta, olive tapenade	30
LASAGNE MELANZANE eggplant, spinach, ricotta, bechamel, napoli, parmesan	29
EYE FILLET roasted field mushroom, shallots, gorgonzola butter, jus	38
PORK COTOLETTA herb crumb, parmesan, fried sage, lemon	28
MARKET FISH – see specials board	MP

PASTA

ARRABIATA CASARECCE tomato, onion, garlic, basil, chilli	25
TRUFFLE MUSHROOM GIGLI crème fraiche, black truffle, parmesan, thyme	28
CHICKEN BUCATINI bacon, white wine, cream, parmesan, parsley	28
BEEF RAGU malfade, pecorino, rosemary	28
GNOCCHI VERDE green peas, asparagus, leek, extra virgin olive oil	26
SEAFOOD RISOTTO local seafood, saffron, parsley	30
+ gluten free	+2

PIZZA

MARGHERITA napoli, bocconcini, basil, parmesan	19
PUTTANESCA buffalo mozzarella, kalamata olives, white anchovies, capers, basil	24
SALAMI napoli, salami, fior di latte, oregano	24
GAMBERI garlic prawn, napoli, red onion, chilli, bocconcini	26
FUNGHI thyme roasted field mushrooms, taleggio cheese, balsamic red onion	24
PROSCIUTTO napoli, fior di latte, rocket, oregano	25
+ gluten free	+3

CONTORNI

SHOESTRING FRIES sea salt, aioli	9
PANZANELLA croutons, tomatoes, roast capsicum, basil, black olives, house dressing	14
TRUFFLED POTATOES triple cooked potato, truffle oil, parmesan, parsley	12
BRUSSEL SPROUTS brown butter, honey, prosciutto crumb	14
COS shaved parmesan, sardinian anchovy dressing	12
CAVOLO NERO extra virgin olive oil, garlic, marinated feta, lemon	12

SWEETS

CANNOLI lemon ricotta, mascarpone, pistachio praline	12
PANNA COTTA white chocolate panna cotta, raspberry, homemade biscotti	12
TORTA AL' ARANCIA orange and poppy seed cake, whipped yoghurt, candied orange	12
HOUSE MADE GELATO OR SORBET SCOOP	4
AFFOGATO espresso, vanilla gelato, biscotti	10
+ add liqueur [Frangelico, Baileys, Amaretto, Tia Maria]	18

PLEASE SPEAK TO YOUR WAITER ABOUT ANY DIETARY REQUIREMENTS

LUNCH & DINNER