

IL MOLO

LUNCH & DINNER

ANTIPASTI

HOUSE OLIVES sicilian olives, served warm [add chorizo +\$3]	9/12
PANE flatbread with garlic, thyme, caramelised onion	9
CALAMARI FRITTI lemon, chilli salt, aioli	16
ARANCINI porcini mushroom, taleggio, black garlic aioli	15
BURRATA snap peas, asparagus, mint & lemon vinaigrette	24
BRUSCHETTA heirloom tomato, garlic, bocconcini, evoo	15
MOOLOOLABA PRAWNS grilled with cultured butter, chilli, parsley	26
CARPACCIO wagyu beef, pecorino, truffle oil, fried caper berries, rocket, vincotta	19
CRUDO kingfish, charred grapefruit, pickled fennel, radish	24
BAKED SCALLOPS salsa verde, lemon	19
SALUMI bresoala, prosciutto, salami, marinated olives, chilli jam, ciabatta	25
FORMAGGIO asiago, gorgonzola, pear, walnut, lavosh	18

PASTA *gluten free +\$2*

LINGUINI prawns, clams, chilli, cherry tomato, garlic, spring onion, evoo, white wine	29
CASARECCE chicken, bacon, white wine, cream, parsley, parmesan	27
RAGU slow-cooked duck, tomato, rosemary, pappardelle	28
GNOCCHI potato gnocchi, basil pesto, spinach, pistachios	25

PIZZA NAPOLI *gluten free +\$3*

MARGHERITA fiore de latte, basil, parmesan	19
SALAMI black olive, fiore de latte	24
GAMBERI garlic prawn, cherry tomato, chilli, bocconcini	26

PIZZA BIANCA *gluten free +\$3*

FUNGHI field mushrooms, lemon thyme, ricotta salata	23
ITALIAN SAUSAGE confit garlic, roasted red peppers, eggplant, feta	25
PATATA pancetta, potato, gorgonzola, rosemary, bocconcini	25

SECONDI

EYE FILLET roasted field mushrooms, shallots, gorgonzola butter, jus	38
PORCHETTA pork belly, crackling, roasted sweet potato, pine nuts, spinach, apple cider jus	36
MARKET FISH sautéed chat potatoes, lemon & caper butter	POA
SALTIMBOCCA free-range chicken, prosciutto, sage, celeriac puree, asparagus & gremolata	31

CONTORNI

SHOESTRING FRIES herb salt, aioli	9
ROCKET SALAD pear, parmesan, balsamic, evoo	12
TRUFFLED POTATOES triple cooked potato, truffle oil, parmesan, parsley	12
COS shaved parmesan, sardinian anchovy dressing	12
BROCOLINI red onion, whipped feta, lemon thyme	14

DOLCI

CANNOLI lemon ricotta, mascarpone, pistachio praline	12
VANILLA PANNA COTTA blueberries, almond & coconut crumble	12
TIRAMISU marsala, kahlua, espresso, savoiardi, marscapone	14
SCOOP house made gelato or sorbet; see your server for today's specials	4
AFFOGATO espresso, vanilla gelato, biscotti	10
+ add liqueur Frangelico, Baileys, Amaretto, Tia Maria	18

PLEASE SPEAK TO YOUR WAITER ABOUT ANY DIETARY REQUIREMENTS