

# IL MOLO

## ANTIPASTI

<b>OLIVES ASCOLANA</b> feta stuffed sicilian olives, parmesan crumb, aioli	12
<b>PANE</b> homemade rosemary & garlic focaccia, evoo & aged balsamic, whipped ricotta	9
<b>CALAMARI FRITTI</b> baby calamari, lemon, chilli, aioli	18
<b>ARANCINI FORMAGGI</b> taleggio, gorgonzola, mozzarella, basil aioli	15
<b>CAPRESE</b> heirloom tomato, basil, mount tamborine burrata	26
<b>BAKED SCALLOPS</b> smashed green peas, lemon butter sauce	22
<b>BRESAOLA</b> pecorino, truffle oil, fried capers, rocket	19
<b>CRUDO</b> kingfish, charred grapefruit, pickled fennel, radish	24
<b>EGGPLANT ROLLATINI</b> eggplant, ricotta, napoli, aged parmigiano	19
<b>MOOLOOLABA PRAWNS</b> grilled with butter, chilli, parsley	26
<b>SALUMI</b> prosciutto, salami, mortadella, marinated olives, chilli jam, grissini	26
<b>FORMAGGIO</b> asiago, truffled pecorino, pear, walnut, lavosh	20

## PASTA *fresh home made pasta & gnocchi*

<b>LINGUINI</b> prawns, clams, chilli, cherry tomato, garlic, spring onion, evoo, white wine	30
<b>RIGATONI AL BOLOGNESE</b> rigatoni, slow cooked beef & pork ragu, soffrito, pecorino	26
<b>PAPPADELLE</b> porcini mushroom, parmigiano, cream, white wine, herbs [+ pancetta \$4]	24
<b>GNOCCHI</b> burnt butter, roasted pumpkin, fried sage, ricotta, toasted pine nuts	25

## PIZZA NAPOLI

<b>MARGHERITA</b> fiore de latte, napoli, basil, parmesan	21
<b>PUTTANESCA</b> white anchovies, black olives, mozzarella, capers, oregano	24
<b>PROSCIUTTO</b> prosciutto, heirloom tomato, fiore de latte, rocket, bocconcini	26

## PIZZA BIANCA

<b>CARCIOFO</b> roasted artichoke, spinach, toasted pine nut, whipped ricotta, lemon	24
<b>GAMBERI</b> local prawns, cherry tomato, garlic, chili, bocconcini, basil pesto	27
<b>DIAVOLA</b> spicy salami, nduja, pickled jalapeno, green olives, honey	26

## SECONDI


<b>COTOLETTA</b> free range chicken, parmesan crumb, lemon, napoli, crispy sage	34
<b>EYE FILLET</b> roasted purple cauliflower, chat potatoes, green peas, jus	39
<b>MARKET FISH</b> mediterranean style, braised tomato, fennel, garlic, capers	POA

## CONTORNI

<b>PATATE FRITTE</b> herb salt, aioli	10
<b>INSALATA DI RUCOLA</b> rocket, aged parmigiano, lemon, evoo	12
<b>CESARE</b> little gem, fried capers, pecorino, pizza crouton, caeser dressing	14
<b>BROCCOLINI</b> red onion, garlic, chilli, feta	14

## DOLCI

<b>CANNOLI</b> pistachio & ricotta, lemon curd	12
<b>PANNA COTTA</b> vanilla bean, chocolate ganache, toasted hazelnuts	12
<b>SCOOP</b> house made gelato or sorbet; see your server for today's specials	4
<b>AFFOGATO</b> espresso, vanilla gelato, biscotti	10
+ add liqueur Frangelico, Baileys, Amaretto, Tia Maria	18

 **CHECK IN QLD** Thank you for signing in upon your arrival

PLEASE SPEAK TO YOUR WAITER ABOUT ANY DIETARY REQUIREMENTS

<b>GLUTEN FREE</b> pizza	4
<b>GLUTEN FREE</b> gnocchi, fusilli pasta	3
<b>VEGAN</b> cheese	3

LUNCH & DINNER