



STARTERS

Garlic Bread (V) | \$12

Cheesy Garlic Bread (V) | \$14

Add Bacon | \$2.5

Pub Loaf with Garlic Butter (V) | \$15

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

Potato Skins (VO) | \$17

Loaded with crispy bacon bits and melted cheese. Served with sweet chilli sauce, sour cream, rocket and parmesan

Salt & Pepper Calamari (GFO) | \$18

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

Soup of the Day (GFO) | \$13.5

Ask our friendly staff for today's selection

Pork Belly Bites (GFO) | \$22.5

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

Potato, Parmesan and Zucchini Croquettes (V, GFO) | \$17.5

With smoky tomato aioli

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 | \$32

Guinness braised beef & vegetables served in a Yorkshire pudding

Irish Stew + | \$30

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

BURGERS, WRAPS & SALADS

All served with a side of chips

Mexican Burger + | \$26.5

180gm house-made Mexican spiced beef pattie, crumbed mozzarella, capsicum, coriander slaw and sour cream on a 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 + | \$27.5

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

Grilled Chicken Caesar Wrap + | \$22.5

Grilled chicken, bacon, cos lettuce, parmesan, soft boiled egg and Caesar mayonnaise in a toasted tortilla wrap

Upgrade to Southern Fried Chicken | \$2

Steak Sandwich + | \$28.50

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

Caesar Salad (GFO) + | \$20

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

Warm Sweet Potato and Haloumi Salad (V) + | \$23

Grilled haloumi, rosemary roasted sweet potato, beetroot, red onion, baby spinach, rocket and crunchy maple chilli cashews with a balsamic vinegarette

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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, 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 slow cooked cannellini bean cassoulet, spinach and creamy mash potato

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

Minted Lamb Shepards Pie | \$28.5

Mint braised lamb in a rich gravy, topped with creamy mash and garlic breadcrumbs

Vegetable Lasagne (V) + | \$26

Chargrilled Mediterranean vegetables, spinach & feta layered with Napoli sauce, pasta & cheesy bechamel sauce. Served with chips and salad

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FROM THE GRILL

Scotch Fillet 280gm (GFO) | \$49.5

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

Cape Grim Porterhouse 280gm (GFO) | \$43

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

Surf and Turf (GFO) | \$50

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

Molly's Mixed Grill + | \$49.5

140g Porterhouse steak, chicken fillet mignon, pork & apple sausage, grilled tomato, fried eggs and slow roasted mushrooms. Served with a side of chips

SEAFOOD

Salt & Pepper Calamari (GFO) | \$28.5

Calamari dusted in Molly's secret salt & pepper spices, served 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 + | \$42.5

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

Seafood Chowder + | \$26

Prawns, barramundi, mussels, scallops and clams in an indulgent creamy vegetable broth with chargrilled sourdough bread and butter

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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 | \$15

EXTRAS

Garlic Butter | \$1.50

Pineapple or Egg | \$2.50

Cheese or Sour Cream | \$3

Side Salad | \$3

Bacon | \$4

Onion Rings | \$8

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

Kid's meals come with an activity bag & ice cream

Kids Roast (GFO) | \$16

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

Fish & Chips | \$16

Served with chips & tomato sauce

Chicken Dino Nuggets & Chips | \$16

Served with chips & tomato sauce

Kids Platter | \$16

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

Spaghetti Bolognese | \$16

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 Brulee (GF) | \$14

Served with warm strawberry compote & whipped cream

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