

HERE FOR A GOOD TIME

FOOD

Feed Me	69
Leave the food to us.	
A selection of our snacks, small plates and larger dishes that we all love and want to share with you. (Most dietary needs can be accommodated.)	
Dessert add on +10	
PEANUTS	6
Roasted with thai curry salt	
PICKLES	7
Cucumber with aromatic splash oil	
PACIFIC OYSTER	7ea
Horseradish & cucumber cream	
SPRING ROLLS	18
Sweet potato noodle, seaweed, tamarind mayo & hoisin (3pc)	
SKEWERS	18
Pork jowl with peanut satay & smoked yogurt (3 pc)	
BONELESS FRIED CHICKEN	19
Thai red chili, shrimp sauce & lime	
WATERMELON TARTARE	22
Nduja, rice paper cracker, coriander, mint & whipped tofu	
FRIED CALAMARI	22
Red sambal oelek, black salt & lemon	
KINGFISH	25
Sliced raw with mandarin jeow, pickled fennel, chili & coconut oil	
SEASONAL GREENS & OYSTER MUSHROOM	24
Wok charred with housemade mushroom XO Sauce	
WOK FRIED RICE	32
Spicy prawns, thai basil, fermented chili, salted egg	
CHAR KWAY TEOW	32
Wok Fried with grilled mortadella, garlic chives, egg & bean shoots	
GREEN CURRY	38
Grilled chicken, bamboo, bean shoots, papaya	
JUNGLE RED CURRY	35
Spicy puffed tofu, red chili, green beans	
RICE	6
Steamed jasmine rice	
CABBAGE SALAD	10
Papaya, chili, ginger & citrus dressing	
FRIES	12
Molly Rose spices	
HOUSE-MADE FLAT BREAD	12
Garlic chive butter	

RICE PUDDING	12
Sour beer caramel, seasonal fruits & meringue	
SORBET	6/scoop
Ask us about flavours	

Vegetarian / Vegan

PEANUTS	6
Roasted with thai curry salt	
PICKLES	7
Cucumber with aromatic splash oil	
SPRING ROLLS	18
Sweet potato noodle, seaweed, tamarind mayo & hoisin (3pc)	
WATERMELON TARTARE	22
Vegan dressing, rice paper cracker, coriander, mint & whipped tofu	
SEASONAL GREENS & OYSTER MUSHROOM	24
Wok charred with housemade mushroom XO Sauce	
CHAR KWAY TEOW	32
Wok Fried with fried tofu, garlic chives, bean shoots	
JUNGLE RED CURRY	35
Spicy puffed tofu, red chili, green beans	
FRIES	12
Molly Rose spices	
RICE	6
Steamed jasmine rice	
CABBAGE SALAD	10
Papaya, chili, ginger & citrus dressing	
HOUSE-MADE FLAT BREAD	12
Whipped tofu	
RICE PUDDING	12
Sour beer caramel, seasonal fruits & meringue	
SORBET	6/scoop
Ask us about flavours	

Kids (13 & under)

CHICKEN & CHIPS	13
Chicken tenderloins w/ fries and kewpie	
EGG FRIED RICE	
Rice/egg/vegetable	
SORBET	
Ask us about flavours	

COCKTAILS

Veraison Gin Tasting

35

Situated in the Pilot Brewery is our very cute Still. This tasting sees our three gins arrive concurrently, served as we want them drunk: A perfect martini made using our fresh turmeric gin (kept frozen and diluted to perfection); the house dry Gin, served neat with soda on the side and a lemon leaf from our tree; a spiced gin served on the rocks - dry but slightly desserty.

To Start

Breakfast Martini

Amontillado Sherry, Red Wine & Blackberry Jam, White Soy, Lime 17

Amazing Dreamer

Suze, Cocchi Americano, Mandarin, Lemon Myrtle 19

Winter Garibaldi

Campari, Coffee Vermouth, Spiced Blood Orange, Orange Juice 17

All Day

Oathkeeper

MR Navy Strength Gin, Bay Leaf Olive Oil Vodka, White Vermouths 23

How To Win Friends & Influence People

Mezcal, Auvert, Passionfruit, Cardamom, Pistachio, Lemon 24

Wacko Genius

Sage & Brown Butter Whiskey, Peach Liqueur, Verjus, Soda 22

To Finish

Mullet Season

Dark Rum, Light Rum, Pineapple, Cacao Nibs, Bitters 23

Coconut Carajilo

Coconut Fat Washed Licor 43, Coffee, Saline 20

Lucia La Sangria

House Made Red Wine Sangria 15 / 55

DRINK IN BEER

Ask us what bottle conditioned Molly Rose ales we are currently pouring by the glass.

Cans

Hiatus Pacific Ale	0.5%	375ml	8
Strawberry Sublime	0.5%	375ml	8
Gaterale Lemon & Lime Gose	4.2%	375ml	14
Grapefruit Surprise Hazy Pale	3.5%	375ml	12
Fa La La Lah Fruit & Spice Farmhouse Ale	5.3%	375ml	15
Tinker Dry Hopped Sour Ale	5.5%	375ml	14
Kolsch #1 German Ale	5.0%	375ml	13
Resolved Saison	5.8%	375ml	15
Mugificent Rolling IPA	6.5%	375ml	15
Polished Bock	6.4%	375ml	14
Little Gialia Skin Contact Farmhouse Ale	4.4%	375ml	18
Embellished Belgian Blonde Ale	5.6%	375ml	15
Hugs Allowed Hopy Dark Ale	5.2%	375ml	14
Two Bays Gluten Free Lager	4.5%	375ml	12
Willie Smith Organic Cider	5.4%	375ml	14

Large Format

Matilde Sasion	5.5%	750ml	42
Mandarin Farmhand Mandarin Saison	4.9%	750ml	42
Summer Holidays Apricot Sour Ale	5.1%	750ml	42
Tingling Saison	5.1%	750ml	42
Festive Horizons Grenache & Blueberry Sour Ale	5.6%	750ml	42

From Our Friends

Melbourne Sake TM Sake	17.0%	90ml	15
3 Fonteynen Oude Geuze (Belgium)	6.0%	375ml	35
3 Fonteynen Oude Kriek Intens Rood (Belgium)	7.0%	1500ml	160
3 Ravens Beechworth Roussanne	6.2%	750ml	40
Black Arts Muscat Gold Barrel Aged Golden Wild Ale	5.5%	375ml	28
Black Arts Pinot Gris Wild Aged Farmhouse Ale	7.4%	375ml	28
Black Arts Table Beer	3.5%	750ml	42
Black Arts Tennessee Red Barrel Aged Red Wild Ale	6.0%	375ml	28
Black Arts Wild Red Ale	6.0%	750ml	42
Wildflower 'Zibeerto' Wild Ale	5.3%	750ml	45

TAP BEERS

Molly Rose Guided Tasting

35

Our cheeky guided tasting is a splendid way to get to know us: Six tastings served up one after the other, with some mostly factual commentary from our staff.

Wellington Bitter *Australian Ale 4.0%*

8 / 11 / 14

Crisp, refreshing and quenching. Named for our home base in Collingwood and using all Australian ingredients. This is the Ale you've been looking for!

Skylight *IPA 5.7%*

8.5 / 12.5 / 16

Bright citrus, tropical and juicy, finishes clean and dry with a moorish bitterness.

Little Hazy Beer *Low Carb Hazy Pale 4.0%*

8 / 11 / 15

Packed full of juicy, tropical aromas with a plush, smooth finish. This little beer is tiny on the calories but huge on flavour.

Just In Time *Marzen 5.1%*

8 / 12 / 16

Brewer Tashee knew that you wanted/needed this beer to suit this moment in your life. Fresh malt from Voyager craft malting, clean lager yeast and a lot of time in our tanks just for you.

Lager #3 *German Helles 4.6%*

8 / 11 / 14

This is a lager made using some of the best Aussie malt and German Hops. It's clean, bright, biscuity and has a ripper hoppy finish.

Radler *Kumquat & Fennel 2.9%*

7 / 10 / 13

A soft touch of citrus with a gentle spicy feeling and a clean lager finish.

When Life Gives You Lemons *Hazy Lemon Ale 4.2%*

8 / 11 / 15

Lemons get a bad wrap but they are delicious in this bright golden ale. Clean & Crisp with some specialty malt giving it a biscuity character, reminiscent of a hoppy lemon slice.

Jungle Bird Beer *Nitro Hazy Pale Ale 4.6%*

8 / 16

Crafted during the Molly Rose "Do You Realise That You Have the Most Beautiful Taste" podcast with the team from Marionette, this new not wasted hazy ale uses their leftover Bitter Curaçao orange peels and hibiscus, with fresh pineapple and a splash of Rhum. It's a punchy tropical delight.

A 10% surcharge will apply on Sundays and 15% on Public Holidays.

Molly Rose is a no smoking venue. Thankyou for your understanding.

Interlaced *West Coast IPA* 8.4% 8 / 14
Our first double IPA. Centennial, Nelson Sauvin, Idaho 7, Eclipse and Galaxy stack together like a dream tetris run. Just the right amount of malt sweetness and hop bitterness hold together our biggest IPA ever.

Do You Realise? *Barrel Fermented Saison* 4.9% 10(150ml) / 18(300ml)
Fermented in freshly emptied raspberry sour barrels, this beer is subtle, complex and beautiful.

Epoch *Pilsner* 5.3% 8 / 11 / 15
When festivities begin, brewing work slows and it's time to give the tools a rest. A perfect opportunity to brew a pilsner. One that we dream of. Bright citrus and herbal floral hops with a golden halo of pale malt and crisp bitter finish.

Lime & Jalapeno *Radler* 2.9% 7 / 10 / 13
Lay back and enjoy this refreshing beer because we used Australian limes and a good tickle of jalapeño to make the mexican beach inspired lager you would rather be drinking.

Festive Horizons *Grenache & Blueberry Sour Ale* 5.6% 10(150ml) / 18(300ml)
A blueberry saison adds some pep to a complex barrel fermented ale that spent 12 months on organic grenache skins. It just wouldn't be accepted without some spice on top.

Stolen Lemons *Za'atar Session IPA* 5.1% 8 / 11 / 15
We stole lemons from the mean streets of Brunswick to make this bad boy. Infused with the lemony goodness from Nonna's backyard along with middle eastern spices direct from Al Lebanese Bakery to keep things authentically local.

Black Tea & Peach *Saison* 4.9% 8 / 11 / 15
A farmhouse charmer with a side of a peach orchard. Brewed with two yeast strains, generous amounts of peaches and steeped in assam tea. Hazy with a pillowy mouthfeel while also spicy and a crisp dry finish.

Raspberry Lamington *Raspberry & Coconut Sour* 4.0% 9 / 12
An idea that finally got to be played out. Fresh New Zealand hops and an English ale yeast give this IPA and fun and playful but blanced profile.

Guest Taps

Some beer from our friends that we think are pretty nifty.

Black Arts *Fruited Golden Wild Ale* 5.5% 12(150ml) / 20(300ml)



Rotating wine by the glass

Various

Ask us what special things we are pouring today.

Fizz

Motley Cru Prosecco	2022	King Valley	12/55
Latta 'Essential Crisis' Sauvignon Blanc	2022	Pyrenees	15/70
Ghost Rock 'Zoe' Brut Rose	2019	Cradle Coast, TAS	80
Nyetimber Classic Cuvee	MV	West Sussex, ENG	130
Louis Roederer	NV	Champagne, FRA	155

White

Best's Great Western Riesling	2023	Macedon	65
Hochkirch 'Towards Laidlaws' Riesling	2023	Henty	16/70
Shadowfax Gewurztraminer	2023	Macedon	69
Cloak & Dagger Pinot Grigio	2022	Central Victoria	13/60
Meltwater Sauvignon Blanc	2022	Malborough, NZL	65
Minim 'Patsy' Fiano Vermentino	2023	Heathcote	64
Bird On A Wire Marsanne	2017	Yarra Valley	85
Provenance Chardonnay	2020	Henty	15/70
Kerri Greens 'Duke' Chardonnay	2021	Red Hill	95

Orange / Rosé

Brash Higgins 'ZBO' Zibibbo	2022	Mclaren Vale, SA	75
Little Brunswick Wine Co. Greco	2022	Heathcote	82
Fairbank Rose	2022	Yarra Valley	15/65
Yarra Peaks Skin Contact Pinot Grigio Blend	2018	Yarra Valley	13/60
Pique Season 1 Piquette (330ml)	2022		12

Red

Mt Mcleod Pinot Noir	2022	Gippsland	15/69
Arfion Spring Pinot Noir	2023	Yarra Valley	74
Lethbridge 'Menage a Noir' Pinot Noir	2023	Geelong	77
Thick as Thieves Gamay Pinot 'Driftwood'	2023	King Valley	75
Pacha Mama Sangiovese/Pinot Noir/Syrah	2021	Central Victoria	55
Beyond The Glass 'Percy' GSM	2022	Heathcote	14/67
Rob Hall 'Harriets' Malbec	2021	Yarra Valley	18/85
Thick as Thieves 'Pocca Rosso' Nebbiolo	2022	King Valley	82
Latta Vino Rouge	2022	Central Victoria	75
Yarran Shiraz	2020	Heathcote	45
Reed 'Knife Edge' Shiraz	2023	Grampians	15/65
Kerri Greens 'Effet-mer' Syrah	2022	Red Hill	91

Proudly serving Victorian wine with a few notable exceptions...

A 10% surcharge will apply on Sundays and 15% on Public Holidays.

Molly Rose is a no smoking venue. Thankyou for your understanding.

NON ALCOHOLIC

Beer

Hiatus Pacific Ale	0.5%	375ml	8
Strawberry Sublime	0.5%	375ml	8

Mocktails

Pear & Fennel Highball

Pear & Fennel Syrup, Verjus, Soda	12
-----------------------------------	----

Spiced Orange Fizz

Orange & Carrot Syrup, Coriander Seeds, Cinnamon, Soda	12
--	----

Pandan Creaming Soda

Pandan & Coconut Cordial, Vanilla, Soda	12
---	----

Soft Drinks

Coca Cola, Lemonade, Lemon Lime Bitters, Ginger Ale, Molly Rose Ginger Beer, Diet Coke	6
--	---

Juices

Pineapple, Apple, Orange	6
--------------------------	---

Hot Beverage

Oolong, Good Morning Black, Chamomile, Peppermint, Jasmine Green Filter Coffee	6
---	---

WHAT'S ON

MOLLY ROSE CHEF'S TABLE

6 courses crafted from the best local and seasonal produce, each paired with a Molly Rose drink. Every month, a one-off dish will highlight a specific element that the brewery team will design and create a drink to pair with.

BOOKINGS ARE NOW OPEN FOR WINTER:
FRI 21TH JUNE /// FRI 19TH JULY /// FRI 16TH AUG



SCAN THE QR CODE FOR MORE WHAT'S ON DETAILS, AND TO BOOK

MOTHER'S DAY FEED ME FOR \$55 PP

SUN 12.05.24 | 12 PM ONWARDS

A special Mother's Day Feed Me, for the person that always feeds you! Enjoy an array of snacks that roll into a table of mains and end with a cheeky dessert that will be served just for mum/your special person, featuring Dark Organic Chocolate from Hunted + Gathered while everyone else will enjoy a beautiful chocolate tart petit four.

Paired with three Molly Rose Véraison drinks for \$35 pp



CELLAR DOOR

Purchases from the Cellar Door over \$120 receive free shipping Australia wide.

Merch

Tee	45
Crew	80
Beanie	50
Molly Rose Branded Glass	20
4 Molly Rose Stickers	10
Can Pin	9

Takeaway Beers

Select from our range of limited releases and core range beers

Local Cases

Select any case to take with you and receive a free pot to enjoy at Molly Rose

From the Cellar

An exclusive selection of beers from our cellar, only available in our Cellar Door