

HERE FOR A GOOD TIME

# FOOD

## **Feed Me** 75

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.)

### **Snack**

PEANUT	5
Roasted peanuts, fried curry leaf	
OYSTER	6 ea
Freshly shucked oyster, served natural w/ horseradish & cucumber cream	
PICKLE	7
Cucumber pickles, aromatic splash oil	
SPRING ROLL	8 ea
Rice noodle, black fungus, miso hoisin & tamarind mayo	
MUSSEL	8 ea
Pickled mussel, betel leaf, caramalised coconut, lime, ginger, peanut	
STUFFED CHICKEN WING	9 ea
Chicken mousse stuffed wing w/ house hot sauce, garlic chive & kewpie	
SAUSAGE	9.5 ea
Thai-Laotian style sausage w/ pear chutney	

### **Small**

WATERMELON TARTARE	17
Roasted watermelon, nduja, asian herbs, rice cracker	
MUSHROOMS	18
XO Oyster mushrooms, whipped tofu, spring onion, furikake	
CALAMARI	20
Fried calamari, red nahm jim, black lime salt	
KINGFISH	25
Hiramasa kingfish, tom yum, prawn oil , fresh chilli, radish	

# FOOD

## Large

SPICY CORN FRIED RICE	26
Fermented chilli, sweet corn, green beans, salted egg yolk	
CHAR KWAY TEOW	27
Mushroom, rolled rice noodles, egg, garlic chive, bean shoots	
FRIED HOKKIEN MEE GORENG	27
Mortadella, chilli ketchup manis, crispy shallot, confit garlic	
ROASTED CHICKEN	35
Buttermilk roast chicken, tamarind butter curry, coconut, fried leaves	

## Side

RICE	6
Steamed short grain rice	
COS LEAF SALAD	8
Cos leaf, pickled ginger, preserved lime	
FRIES	12
Fries w/ Molly Rose spices	
GREENS	16
Wok-tossed seasonal greens w/ anchovy & leek emulsion	

## Sweet

RICE PUDDING	12
Coconut rice pudding, apple jam, beer & banana caramel, meringue	
SORBET	6/scoop
Ask us about flavours	

# FOOD

## Vegetarian / Vegan

SPRING ROLL	8 ea
Sweet potato noodle, black fungus, miso hoisin & tamarind mayo	
PICKLE	7
Cucumber pickles, aromatic splash oil	
WATERMELON TARTARE	17
Roasted watermelon, vegan dressing, asian herbs, rice cracker	
MUSHROOMS	18
XO Oyster mushrooms, whipped tofu, spring onion, furikake	
SPICY CORN FRIED RICE	26
Fermented chili, sweet corn, green beans, salted egg yolk	
CHAR KWAY TEOW	27
Mushroom, rolled rice noodles, egg, garlic chive, bean shoots	
FRIED HOKKIEN MEE GORENG	27
Chili, ketchup manis, crispy shallot, confit garlic	
RICE	6
Steamed Short grain rice	
COS LEAF SALAD	8
Cos leaf, pickled ginger, preserved lime	
FRIES	12
Fries w/ Molly Rose spices	
GREENS	16
Wok-tossed seasonal greens w/ confit garlic & crispy shallot	
RICE PUDDING	12
Coconut rice pudding, apple jam, beer & banana caramel	

## Kids (13 & under)

CHICKEN & CHIPS	13
Chicken tenderloins w/ fries and kewpie	
EGG FRIED RICE	13
Rice/egg/vegetable	
SORBET	6/scoop
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

### **Jackfruit Shakerato**

Campari, Aperol, Jackfruit, Coconut, Lemon

19

## **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

## **Lucia La Sangria**

House Made Red Wine Sangria

15 / 55

# DRINK IN BEER

## 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
Zesty Citrus Sour Ale	4.2%	375ml	13
Kolsch #1 German Ale	5.0%	375ml	13
Resolved Saison	5.8%	375ml	15
Little Gialia Skin Contact Farmhouse Ale	4.4%	375ml	18
Embellished Belgian Blonde Ale	5.6%	375ml	15
Hugs Allowed Hoppy 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
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 Fonteinen Oude Geuze (Belgium)	6.0%	375ml	35
3 Fonteinen 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.

### **Just In Time** *Marzen 5.1%*

8 / 12 / 16

A traditional festival beer brewed in March and drunk in October. Ours has arrived just in time for you.

### **Entwined** *Mixed Ferment Rye Saison 5.1%*

8 / 11 / 15

A mixed culture Rye Saison brewed at Holgate, then blended with specially selected tart and funky stock ales from the Molly Rose cellar. Artisanal malts, European hops and complex cultures create a beer with bags of character. This is a classic Saison - spicy, funky, bitter and bone dry.

### **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.

### **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.

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.

**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% 7 / 10 / 13

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)





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

### **Fizz**

Motley Cru Prosecco	2022	King Valley	12/55
Loimer Pet Nat Muskatatellater Ventliner	2021	Kamptal, AUT	75
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	14/65
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
Salo Chardonnay	2022	Yarra Valley	89

### **Orange / Rosé**

Brash Higgins 'ZBO' Zibibbo	2022	Mclaren Vale, SA	75
Defialy Amber Skye Muscat Riesling	2022	Macedon	84
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
Garagiste Le Stagiaire Pinot Noir	2023	Mornington	82
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	85
Latta Vino Rouge(Chilled)	2022	Central Victoria	17/75
Reed 'Knife Edge' Shiraz	2023	Grampians	15/65
Yarran Shiraz	2020	Heathcote	45

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# *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
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### **Strawberry Fizz**

Strawberry & Rose Syrup, Lemon, Soda	12
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### **Pandan Creaming Soda**

Pandan & Coconut Cordial, Vanilla, Soda	12
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## **Soft Drinks**

Coca Cola, Lemonade, Lemon Lime Bitters, Ginger Ale, Mollyrose Ginger Beer, Diet Coke	6
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## **Juices**

Pineapple, Apple, Orange	6
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## **Hot Beverage**

Oolong, Good Morning Black, Chamomile, Peppermint, Jasmine Green Filter Coffee	6
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# 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 AUTUMN:

FRI 15TH MARCH /// FRI 19TH APRIL /// FRI 17TH MAY

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



## MAZZA & MOZZA JUNGLE PARTY

WED 24.04.24 | 4PM - 9PM

Join the crews from Marionette and Molly Rose in the Jungle AKA Molly Rose this Anzac Day Eve.

There will be pours of their new collab Not Wasted, Jungle Bird Beer and sneaky first sips of Marionette's yet to be released pineapple liqueur, all while the Molly Rose kitchen cooks a Jungle Curry Banquette.

Book a table and your Jungle Curry Banquette for \$45 a head through the QR code



# 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