

## Snack APPELLATION OYSTER 6 ea Freshly shucked oyster, green nahm jim,crispy shallot MUSHROOM CRISP 6 Pink oyster mushrooms, almond cream, oregano 13 Medley of pickled+fresh vegetables SCALLOP 9 Pan seared scallop, carrot with burnt butter puree, chili jam, finger lime Small CUCUMBER 16 Cucumber salad, whipped tofu, splashed chilli oil dressing CUTTLEFISH 19 Cuttlefish noodles, fermented fennel, squid ink mayo, caramelized lime STUFFED CHICKEN WING 9 ea Stuffed wing, baccala, house hot sauce, garlic chive, kewpie Raw 24 Cured trout, mandarin kosho, coconut, guanciale KANGAROO 22 Kangaroo tartare, nduja, Asian herbs, rice paper crisp Large DRUNKEN FRIED RICE 30 Prawns, bean, cabbage, green peppercorn, Thai basil CHAR KWAY TEOW 28 Rice noodle, sai ur, garlic chive, bean sprout, duck egg ROASTED CHICKEN 36 Marinated free range chicken, gailan, crispy garlic, jaew MUSHROOM 32 Southern Cross mushroom, corn, spring onion, wild rice crumble Side 6 Steamed short grain rice FRIES 12 Fries w/ Molly Rose spices Sweet ICE CREAM SANDWICH 12 Banana ice cream, black rice bun, sour beer caramel, crushed peanut SHAVED ICE 16

Coconut shaved ice, compressed melon, jelly, nori cream



#### Vegetarian / Vegan MUSHROOM CRISPS 6 Pink oyster mushrooms, almond cream, oregano PICKLED 13 Medley of pickled+fresh vegetable CUCUMBER 16 Cucumber salad, whipped tofu, splashed chilli oil dressing DRUNKEN FRIED RICE 30 Broccoli, bean, cabbage, green peppercorn, Thai basil, kaffir lime leaf CHAR KWAY TEOW 28 Rice noodle, fried tofu, garlic chives, bean sprouts, duck egg MUSHROOM 32 Southern Cross mushrooms, corn, spring onion, wild rice crumble 6 Steamed Short grain rice FRIES 12 Fries w molly rose spices SORBET 12 Sorbet sandwich/chocolate/peanut Kids PRAWN & CHIPS 12 Batter prawns and chips served with kewpie FRIED RICE 10 Rice/sausage/egg/vegetable ICE CREAM 5/scoop Banana, Coconut, Chocolate, Vanilla

# GUIDED TASTING

Molly Rose Guided Tasting The Molly Rose beers are influenced by traditional beer styles from all over the world (as well as current trends of course!) 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.	30
Lager #3 Helles Lager 4.5% Made using the best Australian malt and German hops. It is clean, bright, biscuity and has a ripper hoppy finish	7/10/13
<b>Little Hazy Beer</b> Hazy Pale Ale 4.6% Low carb Pale Ale full of juicy and tropical aromas	7/10/13
When Life Gives You Lemons Hazy Lemon Ale 4.2% Clean and crisp with speciality malts giving it a biscuity character. Reminiscent of a hoppy lemon slice but so much more refreshing and delicious	7/10/13
Skylight IPA 5.7% Bright citrus, tropical and juicy, finishes clean and dry with a moorish bitterness	7.5/11/.5/14
Smile With Your Eyes Peach & Grapefruit Gose 3.5% Made with the finest ale malt, wheat and soured with lactobacillus. We then added peaches, grapefruit and sea salt to really give you something to smile about.	7/10
Heaps Mandarin Mandarin Radler 2.9% Imagine if you accidentally dropped a mandarin in your ice cold lager. Then imagine if that mandarin turned into a golden orb that lit up your beer for an instant before disappearing leaving behind its pure essence	6/9/12
Grapefruit Shimmy Grapefruit Radler 2.9% Shimmy into this fruity little number. All of the refreshment of a crisp lager with the added benefit of a splash of grapefruit. A dangerously good combination.	6/9/12
Definitely Maybe Half Double IPA 6.4% Not exactly half a Double IPA but it is not far off. Plenty of Aussie and NZ hops gives this west coast style IPA a whack of citrus and tropical aromas. It is definitely maybe the best beer of the year.	8/12/16
Seasonal Release We make small amounts of seasonal beers, often farmhouse styles. Ask us for this weeks offering	
GUEST TAP Black Arts Tennessee Gold 5.5%	10(150ml) / 18(300ml)

This Golden Wild Ale has been aged for 13months in a Jack Daniels whiskey barrel. The barrel has helped bring out the vanilla and oak characteristics of our gold. It is dry, funky, tart with layers of tropical and stone fruit all softened by the flavours of vanilla, oak and caramel.



Strawberry Sublime Gose Citra Citra IPA		375ml 375ml	7
Lime & Jalepeno Radler		375ml	9
Not Wasted Mandarin Table Beer		375ml	12
Organic XX Grapefruit Golden Ale		375ml	12
Crowd Goes Mild Nitro Dark Mild Ale	3.8%	375ml	12
Two Bays Gluten Free Lager	4.5%	375ml	12
Willie Smith Organic Cider	5.4%	375ml	13
Black Arts James Grieves Dry Cider	6.2%	375ml	28
Large Format			
Autumn Underdog Persimmon Farmhouse Ale	4.8%	750ml	38
Matilde Sasion	5.5%	750ml	38
Martyr Raspberry & Beetroot Sour Ale	5.5%	500ml	16
Some Plum Plum Farmhouse Ale	5.3%	750ml	38
Squished Berries Moscato Giallo Farmhouse Ale	5.9%	750ml	38
When Life Gives You Brett	4.6%	750ml	38
Beers From Friends			
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



#### Fizz

Motley Crew Prosecco Ghost Rock Catherine Sparkling Brut	2022 2017	King Valley Cradle Rock, TAS	50/11 75
White			
Cloak & Dagger Pinot Grigio Two Tonne TMV Riesling Minim Fiano / Vermentino Minim Vermentino Pacha Mama Chardonnay Rob Hall Chardonnay	2022 2021 2021 2021 2021 2021	Central Victoria Tamar, TAS Colbinabbin Colbinabbin Yarra Valley Yarra Valley	55/12 69/14 67 70 60/13 80
Orange / rosé			
Arfion Smokestack Skin Contact Pinot Gris MDI Skinsy Friulano Dom Valentine Rose	2022	Yarra Valley Murray Darling Yarra Valley	79/17 67 60/13
Red			
Express Winemakers Drinking Red (Chilled) Mt Mcleod Pinot Noir Pacha Mama Pinot Noir Fighting Gully Road Chianti Minim Grenache Ravensworth Barbera / Nebbiolo Pacha Mama Shiraz Paul Ossicka Selection Shiraz Craig Lee Shiraz JADV	2022 2022 2021 2022 2021 2021 2020 2022 2020	Great Southern, WA Gippsland Yarra Valley Tuscany/Beechworth Landsborough Canberra, ACT Heathcote Heathcote Sunbury	69/14 75/16 65 65/13 80 75 55 70/14



House Made Red Wine Sangria

# 281 Spritz

Lucia La Sangria	
<b>Wellington St Sour</b> Marionette Bitter Curacao, Plum, Lemon	21
<b>Helles Refreshing</b> Alipus Mezcal, Marionette Apricot Brandy, Agave, Lemon, Mandarin Radler	21
Coconut Boulevardier Coconut Washed Gospel Rye Whiskey, Sweet Vermouth, Campari	22
<b>Tropic Thunder</b> Flor de Cana 4yo White Rum, Fino Sherry, Pineapple, Passionfruit, Orgeat, Lemon	19
Marionette Bitter Curacao, Anther Geelong Gin, Sour Ale	18

11/50



### Handpicked for our food

Nyetimber Classic Cuvee	MV	West Sussex, ENG	130
Domaine Geugen Petit Chablis	2021	Chablis, FRA	95
Dr Loosen Trocken Riesling	2021	Mosel, GER	70
Paul Blank Alsace Riesling	2022	Alsace, FRA	90
Domaine Wachau Fiederspiel Gruner	2021	Wachau, AUS	75
Jane Eyre Fleurie Beaujolais	2021	Beaujolais, FRA	130
Burn Cottage Pinot Noir	2020	Central Otago, NZ	140