

HERE FOR A GOOD TIME

FOOD

FEED ME 59
Leave the food to us.
A surprise shared meal to keep you focused on your conversations.
(Most dietary needs can be accommodated.)

Snack

APPELLATION OYSTER 6/7 ea
Freshly shucked oyster, served natural w/ green nahm jim & crispy shallot

SPRING ROLL 7 ea
Sweet potato noodle, black fungus, miso hoisin & tamarind mayo

MUSSEL 8 ea
Pickled mussel, betel leaf, caramalised coconut, lime, ginger, peanut

PICKLED 8
Medley of house pickled vegetables

SAUSAGE 9 ea
Thai-Laotian style sausage w/ pear chutney

Small

STUFFED CHICKEN WING 9 ea
Baccala stuffed wing w/ house hot sauce, garlic chive & kewpie

CUCUMBER 16
Cucumber salad, grapefruit, aromatic chilli oil

STRACCITELLA 19
Straccitella, pickles, mandarin, crackers

KANGAROO 23
Kangaroo tartare w/ nduja, Asian herbs & rice paper crisps

KINGFISH 25
Kingfish sashimi, green chilli mint dressing, radish

Large

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|--|-------|
| DRUNKEN FRIED RICE | 24 |
| Spicy fried rice, capsicum, bean, broccoli, kaffir, bottarga | |
| MUSHROOM NOODLE | 28 |
| Stir fried egg noodle, Southern Cross mushrooms, mustard greens, toasted yeast | |
| TIGER PRAWN | 17/32 |
| Skull Island tiger prawn, pineapple curry, fermented fennel, fingerlime | |
| ROASTED CHICKEN | 34 |
| Marinated free range chicken served w/ jaew | |
| STEAK | 48 |
| 300g O'Connor premium grass fed porterhouse w/ jus & mustard | |

Side

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|---|----|
| RICE | 6 |
| Steamed short grain rice | |
| FRIES | 12 |
| Fries w/ Molly Rose spices | |
| GREENS | 15 |
| Wok-tossed seasonal greens w/ soybean, garlic, chilli, crispy shallot | |

Sweet

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|---|----|
| ICE CREAM SANDWICH | 12 |
| Banana ice cream, black rice bun, sour beer caramel w/ peanut praline | |
| CHOCOLATE MOUSSE | 15 |
| Chocolate mousse, quince, coconut, coffee | |

Vegetarian / Vegan

| | |
|--|------|
| SPRING ROLL | 7 ea |
| Sweet potato noodle, black fungus, miso hoisin & tamarind mayo | |
| PICKLED | 8 |
| Medley of house pickled vegetables | |
| CUCUMBER | 16 |
| Cucumber salad, grapefruit, aromatic chilli oil | |
| DRUNKEN FRIED RICE | 24 |
| Spicy fried rice, capsicum, bean, broccoli, kaffir | |
| MUSHROOM NOODLE | 28 |
| Stir fried egg noodle, Southern Cross mushrooms, mustard greens, toasted yeast | |
| RICE | 6 |
| Steamed Short grain rice | |
| FRIES | 12 |
| Fries w/ Molly Rose spices | |
| GREENS | 15 |
| Wok-tossed seasonal greens w/ soybean, garlic, chilli, crispy shallot | |
| ICE CREAM SANDWICH | 12 |
| Banana ice cream/sorbet, black rice bun, sour beer caramel w/ peanut praline | |

Kids

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|--|-----------|
| SPRINGROLL | 12 |
| Sweet potato noodle, black fungus, w/ kewpie | |
| FRIED RICE | 12 |
| Rice/sausage/egg/vegetable | |
| ICE CREAM | 6 / scoop |
| Banana, Coconut, Chocolate, Vanilla | |

TAP BEERS

Molly Rose Guided Tasting

30

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.

Rye Of Tiger

8 / 12 / 16

Rye IPA 6.8%

Heirloom rye malt meets new age hopping. This beer is like a horse drawn cart with a bionic hydrogen-powered horse.

Lager #4

7 / 10 / 13.5

Lager 4.5%

Made using the best Australian malt and German hops. It is clean, bright, biscuity and has a ripper hoppy finish.

Little Hazy Beer

7 / 10 / 13.5

Hazy Pale Ale 4.0%

Low carb Pale Ale full of juicy and tropical aromas

Skylight

8 / 12 / 15

IPA 5.7%

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

Kuro

8 / 11 / 15

Japanese Dark Lager 6.0%

Inspired by Japanese food. Mountain Ash smoked malt balances with splashes of umami laden kombu.

Double Squished

10(150ml) / 18(300ml)

Moscato/Shiraz Skin Contact Ale 5.1%

A non vintage skin contact ale. It spent 12 months aging on Moscato Giallo before getting some fresh shiraz skins for a little represso freshener. The combintaiton brings big strawberry and turkish delight vibes to this upcycle hybrid wine/beer.

Tea's The Season To Be Molly

7.5 / 11 / 14

Belgian Amber Ale with Earl Grey Tea 5.8%

One of a pair of Brews done on our new pilot brewery with the help of some of our favourite customers. We did the hard work while they helped choose style, colour, yeast and other ingredients. A Belgian spin on amber style, the fruity saison yeast works with the complex daker malts to give a nutty, raisin, spicy mid palate and the german hops play beautifully with the citrusy earl grey tea giving you more floral notes with balanced clean bitterness

Scarf Weather

7 / 10 / 14

Orange & Ginger Spiced Amber Ale 4.8%

Using fresh orange, warming cinnamon and ginger we have wrapped a scarf around this American Amber Ale made with toasty malts and citrusy hops.

Grubby Paws

7.5 / 11 / 14

Dark Lager 5.2%

A love letter to malt, flirting with flavours of caramel, coffee and biscuit culminating in a super clean finish brought about by extended lagering times from a poorly insulated brewery.

Short & Stout

7 / 10 / 14

Dry Stout 4.3%

People make fun of stouts too much. This one might be short and stout but it is bloody tasty and very easy to drink. give stouts a break.

Seasonal Release

We make small amounts of seasonal beers, often farmhouse styles. Ask us for this weeks offering.

Guest Tap

Pink Boots Society X Co-Conspirators The Revolutionary

8 / 11 / 15

American Red Ale 5.4%

Pink Boots Collaboration Brew Day is an international celebration of women and non-binary individuals in the fermented/alcoholic beverage industry. Each year Collaboration Brew Day raises money to help fund scholarships that support the Pink Boots mission.

DRINK IN BEER

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|---|------|-------|----|
| Strawberry Sublime Gose | 0.5% | 375ml | 7 |
| Citra Citra IPA | 0.5% | 375ml | 7 |
| Lime & Jalepeno Radler | 2.9% | 375ml | 9 |
| Heaps Mandarin Radler | 2.9% | 375ml | 9 |
| Tinker Dry Hopped Sour | 5.5% | 375ml | 12 |
| Tan on Tan Italian Pilsner | 4.9% | 375ml | 12 |
| When Life Gives You Lemons Hazy Lemon Ale | 4.2% | 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

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|---|------|-------|----|
| Autumn Underdog Persimmon Farmhouse Ale | 4.8% | 750ml | 38 |
| Raspy-Berries Raspberry Sour Ale | 5.4% | 750ml | 38 |
| Peach Peach Nectarine Stonefruit Sour Ale | 5.1% | 750ml | 38 |
| Summer Holidays Apricot Sour | 5.1% | 750ml | 38 |
| Squished Berries Moscato Giallo Farmhouse Ale | 5.9% | 750ml | 38 |

Beers From Friends

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|--|------|--------|-----|
| 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 |

A 10% surcharge will apply on Sundays and 15% on Public Holidays.
Molly Rose is a no smoking venue. Thankyou for your understanding.

COCKTAILS

Celebrate Rye July with Gospel Whiskey and Molly Rose

Boilermaker

Gospel Straight Rye w/ Grubby Paws Dark Lager 19

Dry Manhattan

Gospel Solera Rye Whiskey, Dry Vermouth, Peychaud's & Angostura 23

Coconut Boulevardier

Coconut Washed Rye Whiskey, Sweet Vermouth, Campari 22

Plum Highball

Umeshu, Raicilla, Plum, Verjus, Salt, Soda 18

Abeja Fizz

Mezcal, Fino, Honey, Lavender, Angostura, Lemon, Soda 21

Miso Brown Butter Old Fashioned

Miso Brown Butter Bourbon, Banana, Walnut 23

Apricot Ginger Sour

Apricot Brandy, Amaro, Ginger Lemon 21

Grass Hopper

Pandan Vodka, Creme de Menthe, Creme de Cacao, Amontillado, Coconut, Cream, Nutmeg 22

Lemon Drop #2

White Rum, Curacao, Lemon Oleo, Lemon, Lemon Hazy Ale 21

Martini Dewi

Gin, Lemongrass Vodka, Cocchi Americano, Dry Vermouth, Orange Bitters 23

Lucia La Sangria

House Made Red Wine Sangria 11/50

NON ALCOHOLIC SODAS

Pear & Fennel Soda 9

Rhubarb & Rosemary 9



Fizz

| | | | |
|-------------------------------------|------|------------------|-------|
| Cloak & Dagger Prosecco | 2022 | Central Victoria | 12/55 |
| Ghost Rock Catherine Sparkling Brut | 2017 | Cradle Rock, TAS | 75 |
| Nyetimber Classic Cuvee | MV | West Sussex, ENG | 130 |
| Louis Roederer | NV | Champagne, FRA | 155 |

White

| | | | |
|-----------------------------------|------|------------------|-------|
| Wines By KT 5452 Riesling | 2022 | Clare Valley, SA | 13/60 |
| Domaine Wachau Fiederspiel Gruner | 2021 | Wachau, AUS | 75 |
| Paul Blank Alsace Riesling | 2022 | Alsace, FRA | 90 |
| Higher Planes Fume Blanc | 2022 | Margaret River | 13/60 |
| Te Whare Ra Sauvignon Blanc | 2022 | Malborough, NZL | 70 |
| Pacha Mama Fiano | 2021 | King Valley | 55 |
| Denton Shed Chardonnay | 2021 | Yarra Valley | 14/65 |
| Rob Hall Chardonnay | 2021 | Yarra Valley | 80 |

Orange / rosé

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|---|------|----------------|-------|
| Arfion Smokestack Skin Contact Pinot Gris | 2020 | Yarra Valley | 17/79 |
| MDI Skinsy Friulano | 2022 | Murray Darling | 65 |
| Dom Valentine Rose | 2022 | Yarra Valley | 60 |

Red

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|---|------|-------------------|-------|
| Express Winemakers Drinking Red (Chilled) | 2022 | Great Southern | 14/69 |
| Jane Eyre Fleurie Beaujolais | 2021 | Beaujolais, FRA | 130 |
| Mt Mcleod Pinot Noir | 2022 | Gippsland | 16/75 |
| Onannon Pinot Noir | 2022 | Mornington | 110 |
| Burn Cottage Pinot Noir | 2020 | Central Otago, NZ | 140 |
| Pacha Mama Sangiovese/Pinot Noir/Syrah | 2021 | Victoria | 55 |
| Paul Ossicka Selection Shiraz | 2022 | Heathcote | 14/70 |
| Craig Lee Shiraz JADV | 2020 | Sunbury | 80 |
| A.Rodda Cuvee De Chais Cabernets | 2021 | Beechworth | 18/85 |

WHAT'S ON

