

TAKEAWAY MENU

il MOLO
ITALIAN KITCHEN + BAR

ANTIPASTI

GARLIC & ROSEMARY FLATBREAD sea salt, olive oil (vg, df)	
JUMBO GREEN OLIVES stuffed with goats cheese, parmesan crumb, aioli (v)	
BEETROOT & PROSCIUTTO pecans, gorgonzola, vincotto (gf, dfa)	
BRUSCHETTA heirloom tomatoes, black olives, stracciatella, basil (v, dfa)	
CRISPY CALAMARI rocket, lemon aioli (gf)	
POLPETTE Italian meatballs, chilli, napoli sauce, pecorino (gf)	
ARANCINI pumpkin, sage and goats cheese (3) (v)	
ANTIPASTI BOARD salami, prosciutto, olives, caper berries, bocconcini, chilli jam, ciabatta (gfa, dfa)	

CONTORNI

SHOESTRING FRIES sea salt, aioli (gf, dfa)	
ROCKET & APPLE SALAD candied walnuts, parmesan, aged balsamic (gf, dfa)	
BROCCOLINI whipped goats cheese, almonds (gf, dfa)	
POLENTA FRIES parmesan, spicy tomato sugo (v, gf)	
ROASTED BABY POTATOES confit garlic, rosemary, olive oil, sea salt (vg, gf)	

PASTA

8	CLASSIC CARBONARA smokey pancetta, fresh cream, cracked pepper, parmesan	26
10	LAMB RAGU mafalda pasta, braised lamb, red wine, rosemary, pecorino (dfa)	28
16	SPAGHETTI GAMBERI moreton bay prawns, chilli, garlic, lemon, tomatoes, parsley (dfa)	29
14	GNOCCHI field mushrooms, garlic, chive cream, truffle oil (v)	25
15	+ gluten free	2
15		
15		
28		

PIZZA

	MARGHERITA napoli, cherry tomato, fior di latte, basil (v)	20
		26
10	DIABOLETTA napoli, fior di latte, hot salami, fennel, chilli	26
12	TARTUFO black truffle, pork sausage, field mushrooms, lemon thyme	24
12	PROSCIUTTO cherry tomatoes, san daniele prosciutto, black olives, fior di latte	27
10	PRAWN confit garlic, chilli, moreton bay prawns, cherry tomatoes, bocconcini, rocket	
11	+ gluten free	3

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BREAKFAST

Crushed avo on rye toast, goats chevre, almond dukkah and black sesame salt	17
Omelette, ham off the bone, spring onion, basil, tomato and mozzarella	18
Smoked salmon, sweet corn potato cakes, Byron Bay ricotta and tomato caper salsa	17
Savoury mince, with poached egg, shaved pecorino cheese and sourdough	16
Braised lamb shoulder toastie, fried egg, Italian slaw and house tomato chutney	16
Pork Sausage, truffled scrambled eggs, asparagus and sourdough	18
Fresh sautéed mushrooms, evoo, garlic, chives, lemon kale, goats chevre and toasted sourdough	17
Poached eggs on rye, lemon spinach, leg ham and gremolata	17
Fruit and nut loaf with jam and butter	8
Toasted sourdough with butter and choice of peanut butter, vegemite or jam	5
Fresh fruit plate, toasted coconut, natural yogurt and bush honey	16
Granola, cashew, almonds, pepitas, sunflower seeds, natural yoghurt, bush honey, fresh berries	16

BUILD YOUR OWN

Haloumi / avocado / bacon / corn cake / chips	4.5
Grilled herb tomato / lemon spinach / mushrooms	3.5
Choice of egg, fried / poached 1 egg / 2 eggs	3.5/4.5
Sourdough toast / Gluten free toast	3.0/2.0
Pork sausage / smoked salmon	5.5

GF Gluten free | DF Dairy free | V Vegetarian

Please notify staff of allergen request when ordering

1 bill per table for groups over 10

15% surcharge on public holidays

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MILKSHAKES 8.0 / Takeaway 8.5

Salted Chocolate

Vanilla

Caramel

SMOOTHIES 8.0 / Takeaway 8.5

Banana Berry / natural yoghurt & orange juice

Peanut Butter & Banana / honey & soy milk

The Super Green / spinach, mango, celery, orange juice & mint

Mango & Coconut / honey, skim milk & coconut water

JUICES 8.0 / Takeaway 8.5

Orange

Apple

Pineapple

Carrot & Ginger

Green, apple, spinach, celery & cucumber

TEA 4.5 / Takeaway 4.0

Tease Tea Pyramid Tea Bags

Black Tea English breakfast, Earl Grey, Chia

Herbal Tea

Lemon grass and ginger, Green Tea Chamomile, Peppermint

CAFFÈ 4.0

/ Takeaway 80Z 4.0

/ Takeaway 120Z 4.5

'Gioconda Tasmanian Roasters

Espresso, Long Black, Flat White, Latte, Cappuccino, Piccolo,

Short macchiato, Long macchiato

Milk variation / Mug / Syrup/ Extra shot 0.5

Italian Hot Chocolate 4.0

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- JUMBO GREEN OLIVES stuffed with goats cheese, parmesan crumb, aioli (v)
- BARBEQUED SPLIT PRAWNS garlic, extra virgin olive oil (gf)
- MUSSELS POT white wine, garlic, italian parsley, toasted ciabatta (gfa, dfa)
- BEETROOT & PROSCIUTTO pecans, gorgonzola, vincotto (gf, dfa)
- CARPACCIO wagyu beef, pickled shallots, croutons, truffle oil, parmesan, rocket (gfa, dfa)
- BRUSCHETTA heirloom tomatoes, black olives, stracciatella, basil (v, dfa)
- CRISPY CALAMARI rocket, lemon aioli (gf)
- POLPETTE Italian meatballs, chilli, napoli sauce, pecorino (gf)
- ARANCINI pumpkin, sage and goats cheese (3) (v)
- ANTIPASTI BOARD salami, prosciutto, olives, caper berries, bocconcini, chilli jam, ciabatta (gfa, dfa)

PIZZA

- MARGHERITA napoli, cherry tomato, fior di latte, basil (v)
- DIABOLETTA napoli, fior di latte, hot salami, fennel, chilli
- TARTUFO black truffle, pork sausage, field mushrooms, lemon thyme
- PROSCIUTTO cherry tomatoes, san danielle prosciutto, black olives, fior di latte
- PRAWN confit garlic, chilli, moreton bay prawns, cherry tomatoes, bocconcini, rocket
- + gluten free

PASTA

- CLASSIC CARBONARA smokey pancetta, fresh cream, cracked pepper, parmesan 26
- LAMB RAGU mafalda pasta, braised lamb, red wine, rosemary, pecorino (dfa) 28
- SPAGHETTI GAMBERI moreton bay prawns, chilli, garlic, lemon, tomatoes, parsley (dfa) 29
- GNOCCHI field mushrooms, garlic, chive cream, truffle oil (v) 26
- + gluten free 2

SECONDI

- 8 CHICKEN COTOLETTA parmesan panko crumb, lemon butter, capers, creamy mash 28
- 10 CHARGRILLED EYE FILLET 200g wagyu beef, shoestring fries, field mushrooms, 38
- 16 red wine jus (gf, dfa)
- 21 PAN SEARED DORY crispy skinned, caponata, toasted pine nuts, dill (gf, dfa) 34
- 16

CONTORNI

- 14 SHOESTRING FRIES sea salt, aioli (gf, dfa) 9
- 15 ROCKET & APPLE SALAD candied walnuts, parmesan, aged balsamic (gf, dfa) 11
- 15 BROCCOLINI whipped goats cheese, almonds (gf, dfa) 12
- 16 POLENTA FRIES parmesan, spicy tomato sugo (v, gf) 11
- 28 ROASTED BABY POTATOES confit garlic, rosemary, olive oil, sea salt (vg, gf) 11

DOLCI

- BOMBOLONE warm doughnuts, chocolate ganache, orange jelly 12
- 19 CANNOLI filled with ricotta & mascarpone, candied apple, cinnamon sugar 12
- 26 TIRAMISU espresso, kahlua, shaved chocolate (gf) 13
- 27 AFFOGATO vanilla bean gelato, amaretti 10
- 24 + add liqueur (Frangelico, Baileys, Amaretto, Tia Maria) 18
- 27 CHEESE BOARD lavosh, quince, dried figs (gfa) 24
- 3 HOUSEMADE ICE CREAM per scoop 4