

RESTAURANT MENU

APERITIVO

SICILIAN GREEN OLIVES VE GF
Chilli, rosemary, garlic

SA NATURAL OYSTERS (4) GF
Lemon

SA OYSTER AL FORNO (4) GF
Butter, burnt leek oil, chives

CAMEMBERT MOUSSE GFA V
Apple, walnut, honey, crouton

ANTIPASTO

ANTIPASTO PLATTER GFA
Salumi, baked SA brie, house made tomato relish, croutons, olives, natural oysters, marinated vegetables, octopus carpaccio

STUFFED MUSHROOM GF V
Crème fraiche, chilli crisp, herbs

BRAISED BEETROOT GF V
Dill, chive, crème fraiche, green tomato salsa verde

OCTOPUS CARPACCIO GF
SA octopus, charred tomato, lemon, chive

BEEF CARPACCIO GF
Wagyu beef carpaccio, confit shallot, capers, egg yolk, parmesan

SALUMI PLATE GF
Mortadella, nduja, Calabrese salami, bresaola, sopressa, pickled vegetables

PUFF BREAD GFA VE
Wood fire fresh baked bread, evoo, oregano

BAKED SA DOUBLE BRIE GFA V
House made cherry tomato relish, croutons

BRUSCHETTA GFA VE
House made bread, eggplant, capsicum, zucchini, white balsamic, basil

POLPETTE (5)
House made meatballs, tomato sugo, parmesan, provolone, basil

CHEESE & GARLIC PIZZA GFA V
Garlic oil, pecorino, parmesan, provolone, fior di latte, fresh herbs, black garlic

Please note 15% surcharge on Public Holidays

- V Vegetarian
- GF Gluten Free
- VE Vegan
- GFA Gluten Free Available
- VEA Vegan Available
- VA Vegetarian Available

All Seafood is Australian Produce

PIZZA GFA

9 MARGHERITA VEA
San Marzano tomato sugo, fior di latte, basil

19 CHILLI PRAWN
Fior di latte, prawn, basil, lemon ricotta, Italian chilli crisp

21 PROSCIUTTO
San Marzano tomato sugo, fior di latte, rocket, San Daniele prosciutto, parmesan, evoo

PASTA

65 VODKA GFA V
Rigatoni, vodka, chilli, parmesan cream, basil
Pairs with John Duval 'Plexus' GSM

18 FUNGHI GNOCCHI V
Pan-fried gnocchi, mushroom, burnt butter, herbs, Grana Padano
Pairs with MMAD Chenin Blanc

17 PRIMAVERA VEA V GFA
Fusilli, capsicum, tomato, eggplant, zucchini, chilli, garlic, ricotta salata
Pairs with Yalumba The Virgilius Viognier

23 PRAWN AGLIO E OLIO GFA
Spaghetti, prawn, parmesan, chilli, pepper
Pairs with Antinori Chianti Classico

25 RISOTTO MARINARA GF
SA seafood, chilli, parsley, confit garlic
Pairs with William Fevre Petit Chablis

15 POLLO GFA
Mafaldine, chicken, nduja, cherry tomato, chive, basil
Pairs with Tiefenbrunner Pinot Nero

14 RAGU GFA
Mafaldine, 12 hour braised Angus beef ragu, Grana Padano
Pairs with Tormaresca Neprica Primitivo IGT

23 ITALIAN SAUSAGE GFA
Fusilli, mushroom, house made sausage, pine nuts, tomato, cream, Grana Padano
Pairs with Soumah Nebbiolo Barbera

19



29 BRAISED LEEK GF VE
Chickpea, capsicum, chilli, seeds
Pairs with Primo Estate Pecorino

33 BARRAMUNDI GFA
Oven baked, capers, lemon, gherkin, crouton, cauliflower, burnt butter
Pairs with Domaine Christian Salmon Sancerre AC

35 CHARGRILLED OCTOPUS GF
Chilli, capsicum, chive, lemon
Pairs with Alois Lageder Terra Alpina Pinot Grigio IGT

33 POLLO AL MIELE GF
Half chicken, hot honey, pickled vegetables
Pairs with Southern Light Ghostgum Pinot Noir

34 PORCHETTA GF
Pork belly, crackling, sun dried tomato, burnt apple, chilli caramel
Pairs with Ashton Hills Gamay

30 WAGYU BEEF CHEEK GF
Milk braised beef, capsicum, tomato, sultana, almond
Pairs with Cascina Penna-Currado Langhe Nebbiolo

35 500G RIB EYE GF
Served at 52 degrees, confit leek, jus
Pairs with Rockford Basket Press Shiraz

SIDES

SEASONAL GREENS GF V
Sautéed, confit garlic, evoo

34 BABY CARROTS GF
Ricotta, chilli honey, walnut, chive

36 BEETROOT SALAD GF V
Rocket, walnut, ricotta salata, white balsamic

RICE PILAF GF V
Parsley, confit shallot

35 HOUSE CUT CHIPS GF
Duck fat, herb salt, aioli

DESSERT

27 SA DOUBLE BRIE GFA V **9**
Croutons, apple

41 TIRAMISU GELATO V **9**
Coffee syrup

ZEPPOLI V **11**
Italian custard, cherries

42 BRÛLÉE PIZZA GFA V **17**
Toasted sugar, raspberry

35

34

42

69

14

13

13

12

14

MOLLY'S

Food, wine and
bloody good times!

FEED ME MENU

\$75pp MOLLY'S FAVES

Let Molly feed you with her favourite dishes
Antipasto, Pasta, Signature Mains & Sides

\$90pp FEELING EXTRA

All of Molly's faves + more for a little something extra
Antipasto, Pasta, Signature Mains
(Including 500g Rib Eye), Sides & Dessert

MINIMUM 2 PEOPLE.
FOR ALL GROUPS ABOVE 6.

Chat to our lovely staff for a sample menu.

ADD ONS

+\$20PP WINE TASTING

Upgrade your experience with a paired wine tasting designed to compliment each course.

APERITIVO

SICILIAN GREEN OLIVES VE GF

Chilli, rosemary, garlic

SA NATURAL OYSTERS (4) GF

Lemon

SA OYSTER AL FORNO (4) GF

Butter, burnt leek oil, chives

CAMEMBERT MOUSSE GFA V

Apple, walnut, honey, crouton

ANTIPASTO

ANTIPASTO PLATTER GFA

Salumi, baked SA brie, house made tomato relish, croutons, olives, natural oysters, marinated vegetables, octopus carpaccio

STUFFED MUSHROOM GF V

Crème fraiche, chilli crisp, herbs

BRAISED BEETROOT GF V

Dill, chive, crème fraiche, green tomato salsa verde

OCTOPUS CARPACCIO GF

SA octopus, charred tomato, lemon, chive

BEEF CARPACCIO GF

Wagyu beef carpaccio, confit shallot, capers, egg yolk, parmesan

SALUMI PLATE GF

Mortadella, nduja, Calabrese salami, bresaola, sopressa, pickled vegetables

PUFF BREAD GFA VE

Wood fire fresh baked bread, evoo, oregano

BAKED SA DOUBLE BRIE GFA V

House made cherry tomato relish, croutons

BRUSCHETTA GFA VE

House made bread, eggplant, capsicum, zucchini, white balsamic, basil

POLPETTE (5)

House made meatballs, tomato sugo, parmesan, provolone, basil

CHEESE & GARLIC PIZZA GFA V

Garlic oil, pecorino, parmesan, provolone, fior di latte, fresh herbs, black garlic

Please note 15% surcharge on Public Holidays

V Vegetarian GF Gluten Free

VE Vegan GFA Gluten Free Available

VEA Vegan Available VA Vegetarian Available

All Seafood is Australian Produce

SIGNATURE MAINS

9 BRAISED LEEK GF VE

Chickpea, capsicum, chilli, seeds

Pairs with **Primo Estate Pecorino**

19 BARRAMUNDI GFA

Oven baked, capers, lemon, gherkin, crouton, cauliflower, burnt butter

Pairs with **Domaine Christian Salmon Sancerre AC**

21 CHARGRILLED OCTOPUS GF

Chilli, capsicum, chive, lemon

Pairs with **Alois Lageder Terra Alpina Pinot Grigio IGT**

65 POLLO AL MIELE GF

Half chicken, hot honey, pickled vegetables

Pairs with **Southern Light Ghostgum Pinot Noir**

18 PORCHETTA GF

Pork belly, crackling, sun dried tomato, burnt apple, chilli caramel

Pairs with **Ashton Hills Gamay**

17 WAGYU BEEF CHEEK GF

Milk braised beef, capsicum, tomato, sultana, almond

Pairs with **Cascina Penna-Currado Langhe Nebbiolo**

21 500G RIB EYE GF

Served at 52 degrees, confit leek, jus

Pairs with **Rockford Basket Press Shiraz**

25 PASTA GFA

15 VODKA GFA V

Rigatoni, vodka, chilli, parmesan cream, basil

Pairs with **John Duval 'Plexus' GSM**

23 FUNGHI GNOCCHI V

Pan-fried gnocchi, mushroom, burnt butter, herbs, Grana Padano

Pairs with **MMAD Chenin Blanc**

14 PRIMAVERA VEA V GFA

Fusilli, capsicum, tomato, eggplant, zucchini, chilli, garlic, ricotta salata

Pairs with **Yalumba The Virgilius Viognier**

23 PRAWN AGLIO E OLIO GFA

Spaghetti, prawn, parmesan, chilli, pepper

Pairs with **Antinori Chianti Classico**

RISOTTO MARINARA GF

SA seafood, chilli, parsley, confit garlic

Pairs with **William Fevre Petit Chablis**

POLLO GFA

Mafaldine, chicken, nduja, cherry tomato, chive, basil

Pairs with **Tiefenbrunner Pinot Nero**

RAGU GFA

Mafaldine, 12 hour braised Angus beef ragu, Grana Padano

Pairs with **Tormaresca Neprica Primitivo IGT**

ITALIAN SAUSAGE GFA

Fusilli, mushroom, house made sausage, pine nuts, tomato, cream, Grana Padano

Pairs with **Soumah Nebbiolo Barbera**

SIDES

27 SEASONAL GREENS GF V

Sautéed, confit garlic, evoo

41 BABY CARROTS GF

Ricotta, chilli honey, walnut, chive

42 BEETROOT SALAD GF V

Rocket, walnut, ricotta salata, white balsamic

42 RICE PILAF GF V

Parsley, confit shallot

35 HOUSE CUT CHIPS GF

Duck fat, herb salt, aioli

PIZZA

34 MARGHERITA VEA

San Marzano tomato sugo, fior di latte, basil

42 PATATA V

Bianco, fior di latte, mushroom, rosemary, crispy potato, mushroom emulsion

69 CHILLI PRAWN

Fior di latte, prawn, basil, lemon ricotta, Italian chilli crisp

35 PROSCIUTTO

San Marzano tomato sugo, fior di latte, rocket, San Daniele prosciutto, parmesan, evoo

33 SALSICCIA

Pesto cream, fior di latte, house made sausage, mushroom, capsicum, nduja, toasted pine nuts

34 SALAME

San Marzano tomato sugo, fior di latte, calabrese salami, hot honey, oregano

32 SMOKED PORK

Cacio e pepe, smoked SA bacon, confit shallot, egg yolk gel

30 PORK BELLY

Bianco, fior di latte, pork belly, burnt apple, rapini, crackling, chilli caramel



DESSERT

14 SA DOUBLE BRIE GFA V

Croutons, apple

13 TIRAMISU GELATO V

Coffee syrup

13 ZEPPOLI V

Italian custard, cherries

12 BRÛLÉE PIZZA GFA V

Toasted sugar, raspberry

Food, wine and
bloody good times!

MOLLYS-ADL.COM.AU

OPEN 7 DAYS
11:30AM 'TIL LATE

WHAT'S ON

MONDAY

MARGARITA MONDAY

\$15 Manganita cocktails or Mangherita pizza

TUESDAY

APERITIVO TUESDAY

2-for-1 Select cocktails and aperitivo

WEDNESDAY

WINE & DINE

\$47pp Antipasto, main & side + glass of wine

THURSDAY

RIB EYE & RED

\$65 500g rib-eye, served at 52 degrees, confit leek, jus + glass of red

SATURDAY & SUNDAY

SAXY BRUNCH

\$80 Brunch + bottomless cocktails, beer or wine

SUNDAY

PORCHETTA & PASTA

\$25 Porchetta or Pasta

SPARKLING

BANDINI PROSECCO Veneto, IT	12	66
TAROT PROSECCO Murray Darling, SA	12	66
CHANDON NV Yarra Valley, VIC	13	69
VEUVE AMBAL VIN MOUSSEUX ROSÉ Burgundy, FR	14	70

CHAMPAGNE

MOËT & CHANDON Epernay, Champagne, FR	23	138
LOUIS ROEDERER ROSÉ Reims, Champagne, FR	175	
RUINART BLANC DE BLANCS Reims, Champagne, FR	195	
VEUVE CLICQUOT MAGNUM (1.5L) Reims, Champagne, FR	275	
DOM PÉRIGNON Epernay, Champagne, FR	395	

ROSÉ & MOSCATO

ALASIA MOSCATO D'ASTI DOCG Piedmont, IT	15	22	65
MINUTY M ROSÉ Provence, FR	14	22	68
ROCKFORD ALICANTE BOUCHET Barossa Valley, SA	17	26	75

WHITE

FRESH & HERBACEOUS			
MURDOCH HILL SAUVIGNON BLANC Adelaide Hills, SA	14	22	65
DOMAINE CHRISTIAN SALMON SANCERRE AC Loire Valley, FR	21	33	93
MMAD CHENIN BLANC Blewitt Springs, SA	87		
CANTINE PRA SOAVE CLASSICO 'OTTO' DOC Veneto, IT	67		
LA GIUSTINIANA LUGARARA GAVI DOCG Piedmont, IT	13	21	63
LEEUWIN ESTATE 'ART SERIES' RIESLING Mangaret River, WA	14	22	65
RIESLINGFREAK NO.12 RIESLING Eden Valley, SA	17	25	74
O'LEARY WALKER POLISH HILL RIVER MUSEUM RIESLING Clare Valley, SA	85		



TEXTURAL & ZESTY

BREMERTON 'SPECIAL RELEASE' VERMENTINO Langhorne Creek, SA	61		
FAMILLE HUGEL GENTIL GEWÜRZTRAMINER BLEND Alsace, FR	15	23	65
ROCKFORD WHITE FRONTIGNAC Barossa Valley, SA	64		
ALOIS LAGEDER TERRA ALPINA PINOT GRIGIO IGT Alto Adige, IT	15	23	66
OTHER WINE CO. PINOT GRIS Adelaide Hills, SA	14	22	65
HENSCHKE INNES VINEYARD PINOT GRIS Adelaide Hills, SA	72		
MANDRAROSSA FIANO Sicily, IT	13	21	63
OLIVER'S TARANGA FIANO McLaren Vale, SA	73		

BOLD & OAKY

JIM BARRY ASSYRTIKO Clare Valley, SA	71		
BROKENWOOD SEMILLON Hunter Valley NSW	69		
WILLIAM FEVRE PETIT CHABLIS Burgandy, FR	24	34	95
SHAW & SMITH M3 CHARDONNAY Adelaide Hills, SA	21	33	90
KOORYONG ESTATE CLONALE CHARDONNAY Mornington Peninsula, VIC	19	27	79
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY Sonoma County, California, USA	82		
PRIMO ESTATE PECORINO Adelaide Hills, SA	63		
YALUMBA THE VIRGILIUS VIOGNIER Eden Valley, SA	99		

RED

LIGHT & FRUIT-FORWARD			
ASHTON HILLS GAMAY Adelaide Hills, SA	95		
CANTINA DI GAMBELLARA PINOT NERO Veneto, IT	16	24	69
TIEFENBRUNNER PINOT NERO Alto Adige, IT	83		
DALRYMPLE PINOT NOIR Pipers River & Coal River, TAS	18	29	87
SOUTHERN LIGHT GHOSTGUM PINOT NOIR Mornington Peninsula, VIC	135		



WIRRA WIRRA 'FARMER'S HEART' GRENACHE

McLaren Vale, SA	15	23	66
RIONDO VALPOLICELLA SUPERIORE DOCG Veneto, IT	65		
THE OTHER WINE CO. SANGIOVESE Mt Lofty Ranges, SA	16	24	69
MEDIUM & JUICY			
LE VIGNE DI SAMMARCO NEGROAMARO SALENTO IGT Puglia, IT	14	22	63
VIBERTI GIOVANNI DOLCETTO D'ALBA SUPERIORE DOC Barolo, IT	17	25	72
BARONE RICASOLI CHIANTI DOCG Tuscany, IT	13	22	64
ANTINORI PÈPPOLI CHIANTI CLASSICO DOCG Tuscany, IT	115		
JOHN DUVAL 'PLEXUS' GSM Barossa Valley, SA	19	30	89
E. GUIGAL CÔTES DU RHÔNE ROUGE Rhône, FR	80		
YANGARRA GSM McLaren Vale, SA	85		
RUNOTTO 'FIULOT' BARBERA D'ASTI DOCG Piedmont, IT	15	23	66
LANGMEIL MASSIMO MONTEPULCIANO PRIMITIVO Barossa Valley, SA	70		
TORMARESCA NEPRICA PRIMITIVO IGT Puglia, IT	14	22	63
HEAVY & FULL BODIED TANNINS			
LA LINEA 'SUREÑO' TEMPRANILLO Adelaide Hills, SA	85		
SOUMAH NEBBIOLO BARBERA King Valley & Yarra Valley, VIC	75		
CASCINA PENNA-CURRADO LANGHE NEBBIOLO BRICCO LAGO DOC Barolo, IT	125		
O'LEARY WALKER NERO D'AVOLA Clare Valley, SA	15	23	66
MAJELLA 'THE COMPOSER' CABERNET SAUVIGNON Coonawarra, SA	13	21	63
HENTLEY FARM VILLAIN & VIXEN SHIRAZ Barossa Valley, SA	15	23	70
TWO HANDS 'GNARLY DUDES' SHIRAZ Barossa Valley, SA	16	24	71
ROCKFORD BASKET PRESS SHIRAZ Barossa Valley, SA	175		



COCKTAILS

CLASSIC

APEROL SPRITZ Aperol, Prosecco, Soda	21
DOUBLE BARREL MARGARITA Tequila, Cointreau, Lime	23
BOULEVARDIER Rye Whiskey, Campari, Vermouth	22
NEGRONI Gin, Campari, Vermouth	23
OLD FASHIONED Bourbon, Bitters, Sugar	23
SOUTH SIDE Gin, Lime, Mint	21
MARTINI Vodka or Gin?	25

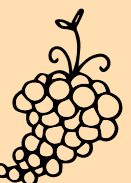
MOLLY'S

MOLLY'S MODERN MARTINI Gin, White Chocolate, Lemon	21
ITALIAN ESPRESSO MARTINI Vodka, Coffee, Amaro	22
LITTLE ITALY Aperol, Amaro Montenegro, Lemon	21
CAFFÈ CORRETTO NEGRONI Espresso, Gin, Campari	21
RYE MONTEY Rye Whiskey, Amaro Montenegro, Lemon	22
STRAWBERRY SORBET Strawberry, Elderflower, Prosecco	21
ELEGANT SOUR Lychee, Amaretto, Pineapple	23
PALOMA DI POMPELO Tequila, Cointreau, Grapefruit	23
APEROL SOUR Aperol, Blood Orange, Lemon	21
THE COLLEY SPRITZ Limoncello, Prosecco, Grapefruit	21
COJITO Rum, Coconut, Mint	22
NON-ALCOHOLIC	
GRAPEFRUIT NON-HIGHBALL Grapefruit, Lime, Agave	15
THE BOOZELESS TROPIC Apricot, Pineapple, Lime	15



@MOLLYS.ADL

Please note 15% surcharge on Public Holidays



MOLLY'S

DRINKS LIST





BEER

TAP BEER & CIDER

PERONI NASTRO AZZURRO	ITL	14
HEINEKEN	NL	14
KIRIN ICHINBAN	JPN	14
GUINNESS STOUT (IMPERIAL PINT)	IRL	16
HAHN SUPERDRY		11
CARLTON DRAUGHT		11
WEST END DRAUGHT		11
STONE & WOOD PACIFIC ALE		13
COOPERS PALE ALE		11
PIRATE LIFE SOUTH COAST PALE ALE		12
HAHN SUPERDRY 3.5		10
GREAT NORTHERN SUPER CRISP		10
XXXX GOLD		10
JAMES SQUIRE ORCHARD CRUSH CIDER		13
JAMES SQUIRE GINGER BEER		15
HARD RATED		15
JAMES SQUIRE SQUASH		14
LITTLE CREATURES PIPSQUEAK APPLE CIDER		11

BOTTLED

PERONI RED	ITL	11
PULLICENHELL PALE ALE		10
CORONA	MX	11
ASAHI	JPN	11
COOPERS MILD		10
COOPERS STOUT		12
JAMES BOAGS PREMIUM LIGHT		10
HEINEKEN ZERO	NL	11
GUINNESS ZERO	IRL	12
HEAPS NORMAL		11

SPIRITS

ADD ONS

+\$3 FOR PREMIUM MIXERS

Select from the following Fever Tree mixers

Mediterranean Tonic, Aromatic Tonic, Pink Grapefruit Soda, Blood Orange Soda, Ginger Beer

VODKA

BELVEDERE	12.5
CIROC	13
GREY GOOSE	14
BELVEDERE 10	27

GIN

BOMBAY SAPPHIRE	12.5
MARTIN MILLERS	13
MALFY LIMONE	13
MALFY ROSA	13
MALFY CON ARANCIA	13
78 DEGREE CLASSIC	13
PLYMOUTH SLOE	13
HENDRICKS	14
THE BOTANIST	14
SRD BAROSSA SHIRAZ	15

TEQUILA

HERRADURA PLATA	12.5
VOLCAN BLANCO	14
HERRADURA REPOSADO	14
818 REPOSADO	15
HERRADURA LEGEND	19
HERRADURA ULTRA ANEJO (CRISTALINO)	33
CLASE AZUL REPOSADO	39

RUM

BACARDI CARTA BLANCA	12.5
KRAKEN	13
MOUNT GAY BLACK BARREL	13
PLANTATION PINEAPPLE	14
DIPLOMATICO RESERVA EXCLUSIVA	16
RON ZACAPA XO	33

AMERICAN WHISKEY

WOODFORD RESERVE	12.5
JACK DANIELS	12.5
CANADIAN CLUB 12YO	13
WOODFORD RYE	13
GENTLEMAN JACK	14
WOODFORD DOUBLE OAK	16
JACK DANIELS SINGLE BARREL	17
MAKERS MARK CASK STRENGTH	23
WHISTLE PIG 15YO	41

WHISKEY

NAKED MALT	SCO	12.5
JAMESON	IRE	13
JOHNNIE WALKER DOUBLE BLACK	SCO	14
CHIVAS 18YO	SCO	21
JOHNNIE WALKER BLUE	SCO	39
GLENMORANGIE	SCO	14
GLENFIDDICH	SCO	15
ARBEG 10YO	SCO	18
MACALLAN 12YO	SCO	23
LAPHROAIG LORE	SCO	33
YAMAZAKI 12YO	JPN	63

COGNAC

HENNESSY VS	12
REMY MARTIN VSOP	17

APERITIFS & DIGESTIVES

AGAVERO	12
APEROL	12
AMARO MONTENEGRO	12
AMARO NONINO	15
AUTONOMY NATIVE AUSTRALIAN AMARO	12
CAMPARI	12
LILLÉT BLANC	12
ROSSO ANTICA VERMOUTH	12
SELECT APERITIF	12

COCKTAILS



MOLLY'S SPECIALTY COCKTAILS

MOLLY'S MODERN MARTINI Gin, White Chocolate, Lemon	21	STRAWBERRY SORBET Strawberry, Elderflower, Prosecco	21
ITALIAN ESPRESSO MARTINI Vodka, Coffee, Amaro	22	ELEGANT SOUR Lychee, Amaretto, Pineapple	23
LITTLE ITALY Aperol, Amaro Montenegro, Lemon	21	PALOMA DI POMPELO Tequila, Cointreau, Grapefruit	23
CAFFÈ CORRETTO NEGRONI Espresso, Gin, Campari	21	APEROL SOUR Aperol, Blood Orange, Lemon	21
RYE MONTEY Rye Whiskey, Amaro Montenegro, Lemon	22	THE COLLEY SPRITZ Limoncello, Prosecco, Grapefruit	21
		COJITO Rum, Coconut, Mint	22

CLASSIC

APEROL SPRITZ Aperol, Prosecco, Soda	21
DOUBLE BARREL MARGARITA Tequila, Cointreau, Lime	23
BOULEVARDIER Rye Whiskey, Campari, Vermouth	22
NEGRONI Gin, Campari, Vermouth	23
OLD FASHIONED Bourbon, Bitters, Sugar	23
SOUTH SIDE Gin, Lime, Mint	21
MARTINI Vodka or Gin?	25

NON-ALCOHOLIC

GRAPEFRUIT NON-HIGHBALL Grapefruit, Lime, Agavè	15
THE BOOZELESS TROPIC Apricot, Pineapple, Lime	15



WINE



SPARKLING



BANDINI PROSECCO Veneto, IT	12	66
TAROT PROSECCO Murray Darling, SA	12	66
CHANDON NV Yarra Valley, VIC	13	69
VEUVE AMBAL VIN MOUSSEUX ROSÉ Burgundy, FR	14	70

CHAMPAGNE

MOËT & CHANDON Epernay, Champagne, FR	23	138
LOUIS ROEDERER ROSÉ Reims, Champagne, FR		175
RUINART BLANC DE BLANCS Reims, Champagne, FR		195
VEUVE CLICQUOT MAGNUM (1.5L) Reims, Champagne, FR		275
DOM PÉRIGNON Epernay, Champagne, FR		395

ROSÉ & MOSCATO



ALASIA MOSCATO D'ASTI DOCG Piedmont, IT	15	22	65
MINUTY M ROSÉ Provence, FR	14	22	68
ROCKFORD ALICANTE BOUCHET Barossa Valley, SA	17	26	75



WHITE



FRESH & HERBACEOUS

MURDOCH HILL SAUVIGNON BLANC 14 22 65
Adelaide Hills, SA

DOMAINE CHRISTIAN SALMON SANCERRE AC 21 33 93
Loire Valley, FR

MMAD CHENIN BLANC 87
Blewitt Springs, SA

CANTINE PRA SOAVE CLASSICO 'OTTO' DOC 67
Veneto, IT

LA GIUSTINIANA LUGARARA GAVI DOCG 13 21 63
Piedmont, IT

LEEWIN ESTATE 'ART SERIES' RIESLING 14 22 65
Mangaret River, WA

RIESLINGFREAK NO.12 RIESLING 17 25 74
Eden Valley, SA

O'LEARY WALKER POLISH HILL RIVER MUSEUM RIESLING 85
Clare Valley, SA

TEXTURAL & ZESTY

BREMERTON 'SPECIAL RELEASE' VERMENTINO 61
Langhorne Creek, SA

FAMILLE HUGEL GENTIL GEWÜRZTRAMINER BLEND 15 23 65
Alsace, FR

ROCKFORD WHITE FRONTIGNAC 64
Barossa Valley, SA

ALOIS LAGEDER TERRA ALPINA PINOT GRIGIO IGT 15 23 66
Alto Adige, IT

OTHER WINE CO. PINOT GRIS 14 22 65
Adelaide Hills, SA

HENSCHKE INNES VINEYARD PINOT GRIS 72
Adelaide Hills, SA

MANDRAROSSA FIANO 13 21 63
Sicily, IT

OLIVER'S TARANGA FIANO 73
McLaren Vale, SA

BOLD & OAKY

JIM BARRY ASSYRTIKO 71
Clare Valley, SA

BROKENWOOD SEMILLON 69
Hunter Valley NSW

WILLIAM FEVRE PETIT CHABLIS 24 34 95
Burgandy, FR

SHAW & SMITH M3 CHARDONNAY 21 33 90
Adelaide Hills, SA

KOORYONG ESTATE CLONALE CHARDONNAY 19 27 79
Mornington Peninsula, VIC

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY 82
Sonoma County, California, USA

PRIMO ESTATE PECORINO 63
Adelaide Hills, SA

YALUMBA THE VIRGILIUS VIOGNIER 99
Eden Valley, SA

RED



LIGHT & FRUIT-FORWARD

ASHTON HILLS GAMAY 95
Adelaide Hills, SA

CANTINA DI GAMBELLARA PINOT NERO 16 24 69
Veneto, IT

TIEFENBRUNNER PINOT NERO 83
Alto Adige, IT

DALRYMPLE PINOT NOIR 18 29 87
Pipers River & Coal River, TAS

SOUTHERN LIGHT GHOSTGUM PINOT NOIR 135
Mornington Peninsula, VIC

WIRRA WIRRA 'FARMER'S HEART' GRENACHE 15 23 66
McLaren Vale, SA

RIONDO VALPOLICELLA SUPERIORE DOCG 65
Veneto, IT

THE OTHER WINE CO. SANGIOVESE 16 24 69
Mt Lofty Ranges, SA

MEDIUM & JUICY

LE VIGNE DI SAMMARCO NEGROAMARO SALENTO IGT 14 22 63
Puglia, IT

VIBERTI GIOVANNI DOLCETTO D'ALBA SUPERIORE DOC 17 25 72
Barolo, IT

BARONE RICASOLI CHIANTI DOCG 13 22 64
Tuscany, IT

ANTINORI PÈPPOLI CHIANTI CLASSICO DOCG 115
Tuscany, IT

JOHN DUVAL 'PLEXUS' GSM 19 30 89
Barossa Valley, SA

E. GUIGAL CÔTES DU RHÔNE ROUGE 80
Rhône, FR

YANGARRA GSM 85
McLaren Vale, SA

PRUNOTTO 'FIULOT' BARBERA D'ASTI DOCG 15 23 66
Piedmont, IT

LANGMEIL MASSIMO MONTEPULCIANO PRIMITIVO 70
Barossa Valley, SA

TORMARESCA NEPRICA PRIMITIVO IGT 14 22 63
Puglia, IT

HEAVY & FULL BODIED TANNINS

LA LINEA 'SUREÑO' TEMPRANILLO 85
Adelaide Hills, SA

SOUMAH NEBBIOLO BARBERA 75
King Valley & Yarra Valley, VIC

CASCINA PENNA-CURRADO LANGHE NEBBIOLO BRICCO LAGO DOC 125
Barolo, IT

O'LEARY WALKER NERO D'AVOLA 15 23 66
Clare Valley, SA

MAJELLA 'THE COMPOSER' CABERNET SAUVIGNON 13 21 63
Coonawarra, SA

HENTLEY FARM VILLAIN & VIXEN SHIRAZ 15 23 70
Barossa Valley, SA

TWO HANDS 'GNARLY DUDES' SHIRAZ 16 24 71
Barossa Valley, SA

ROCKFORD BASKET PRESS SHIRAZ 175
Barossa Valley, SA

This is going



BOTTLE SERVICE

Let us look after you! Relax in our VIP lounge overlooking the dance floor and our staff will bring you premium drinks straight to your table.

SPIRITS

Mixers come free with any spirits

BELVEDERE	250	PLANTATION PINEAPPLE	300
CIROC	300	RON ZACAPA XO	650
GREY GOOSE	320	WOODFORD RESERVE	250
BELVEDERE 10	575	GENTLEMAN JACK	320
BOMBAY	250	WHISTLEPIG 15YO	750
MALFY	300	GLENMORANGIE	250
TANQ 10	350	MACALLAN 12YO	450
HERRADURA PLATA	250	CHIVAS 18YO	450
818 REPO	330	JOHNNY WALKER BLUE	800
HERRADURA ULTRA	425	HENNESSY VS	250
HERRADURA LEGEND	700	REMY MARTIN VSOP	375
CLASE AZUL	875		

CHAMPAGNE

MOET & CHANDON Épernay, FR	138
LOUIS ROEDERER ROSÉ Reims, FR	175
RUINART BLANC DE BLANC Reims, FR	195
VEUVE CLICQUOT MAGNUM Reims, FR	275
DOM PÉRIGNON Épernay, FR	395



ADD ONS

+\$15 FOR 5 PREMIUM MIXERS
Fever tree, Redbull



Le bevande si gustano al meglio
con amici e familiari

drinks are best enjoyed with friends and family.