

Italian Share Plates at MOLO Wine Bar

by MOLO

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| Bruschetta, new season, peas, broad beans, Cantabrian anchovy, Pecorino Romano | 12 |
| Fritto Misto- Fried whiting, calamari, school prawns, Sardinian "Salt & Vinegar" | 24 |
| La Belle "Saint George" French sardines, pickled onions, rocket, chilli, crostini | 29 |
| Sautéed chicoria, black olives, chili, garlic, pine nuts | 15 |
| Formaggio- Pecorino "Ubriaco" washed in prosecco, pickled Tuscan pear | 15 |
| Salumi – by "De Palma", mortadella, lonza, salami, house made pickles + grissini | 19 |
| Buffalo mozzarella, (DOP) smoked Cantabrian anchovy, fried sage leaves, crostini | 26 |
| Burrata, (DOP) Swedish caviar, Sicilian olive oil, crostini ' <i>signature dish</i> ' | 28 |
| Spaghetti "Verrigni"- "Cacio e Pepe" Pepper, Pecorino Romano, Parmigiano Reggiano | 28 |
| Paccheri "Maestri Pastai "Pasta, Yamba king prawns, SA vongole, cherry tomato, basil | 33 |

MOLO *by* MANTA

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| Freshly shucked local Oysters | 5ea |
| Pesce del giorno – Grilled swordfish, Mooloolaba QLD, lemon, olive oil | 36 |
| Pesce del giorno – NZ Maori sea bream fillet, lemon, olive oil | 46 |
| 250g Grass fed rib off the bone Texas QLD | 38 |
| 220g "Shiro Kin" Wagyu, top sirloin, Darling Downs QLD, MBS 9+beef | 42 |
| Steamed pippies, garlic, chili, parsley, Sicilian olive oil, crostini | 9/100g |
| Large leaf rocket, shaved fennel, green apple, 24 month parmigiano | 14 |
| Dolce del giorno – Amedei chocolate fondant, raspberry centre, almond | 18 |

Please inform your waiter if you have any food allergies, a 10% surcharge applies to Sundays and Public Holidays