

MOLO

by MOLO

Cicchetti – Sicilian green olives, potato chips complimentary with drink

<i>Mortadella (Bologna) open sandwich, brioche, our pickles, green olive & caper mayo</i>	<i>18</i>
<i>Spicy Albacore white tuna tartare, crispy fried polenta cubes</i>	<i>24</i>
<i>Grilled Abrolhos island scallop, Sicilian olive oil, lemon, parsley</i>	<i>10</i>
<i>Buffalo stracciatella, braised NSW pine mushrooms crostini</i>	<i>18</i>
Molo tapas plate – selection of above	<i>(Suitable for 2) 34</i>
Fried zucchini flowers, jamón Peta Negra, buffalo ricotta, lemon	<i>(Minimum 2) 8 each</i>
Formaggio- “Red Cow” Parmigiano DOP, Alba Mariangela mint blossom honey, local figs	15
Pan fried cimi de rape, kipfler potatoes, chilli, garlic, olive oil, lemon	15
Salad of rocket, fennel, radicchio, orange, fennel tops, chives	15
Jamon “Pata Negra Beher” 100% pure bred, aged 36 months, local melon, grissini	50
De Palma salami (piccante & finocchio), our pickles, house made grilled focaccia	25
La Belle “Saint George” French sardines, butter, pickled onions, rocket, chilli, crostini	28
Burrata, (DOP) Swedish caviar, Sicilian olive oil, crostini “signature dish”	28
Risotto “Acquerello” Bianco, Osso Buco ragu Parmigiano DOP ‘Red Cow’	34
Rigatoni ‘Mancini’, Calabrian Nduja, QLD king prawns, cimi de rape, Molo passata	35

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Freshly shucked local Sydney Rock Oysters	<i>(Minimum 6)</i>	5.5ea
Fried southern calamari, pickled fennel, chilli, garlic, lemon		28
Pickled Nardin Spanish white anchovies, smoked tomato, goats’ cheese, chives, brioche		19
Pesce del Giorno –Fish of the Day- Please Ask		MP
Carne del Giorno – Meat of the Day- Please Ask		MP
Dolce del Giorno – Crème caramel, apple & raisin compote, crème fraiche ice-cream		18
Petit Fours		16

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