

SNACKS & SHARE PLATES

Served all day

Gooramadda olives, house bread (DF, VV) / 9.00

Korean pork belly, Kim Chi, sesame, crispy carrot (DF,GF) / 16.50

Public House fried chicken bites, house soy, kewpie mayonnaise (GF) / 14.50

Fried calamari, salt and pepper, lemon aioli (DF,GF) / 14.50

Arancini, mushroom and taleggio, Salsa Verde (4pcs) (V) / 14.50

Moroccan slow cooked lamb, ratatouille, crispy potato. (DF,GF) / 18.00

Fried tofu, miso broth, pickled onion, nori (4pcs) (DF,GF,VV) / 14.50

Beef dumplings, house made, sesame dipping sauce and soy (4pcs) (DF) / 15.50

Zucchini flowers, ricotta and lemon, blackberry balsamic dipping sauce (GF,V) (2pcs) / 15.50

Beef brisket, slow cooked, coconut, soy, bean shoots, crispy shallots (DF) / 16.50

Watermelon, fetta, pepitas, blood orange olive oil. (GF,V,VV option) / 13.50

SHARING PLATTERS

Served all day

Peking duck, 10 pancakes shredded shallots & cucumber, hoi sin sauce / 30.00

Public House cheese board, selection of local and foreign cheeses, house apple and pear paste, house made bread, crackers and fresh fruits (V) / 27.00

Antipasto platter, local selection of salami, prosciutto and homemade bresaola, olives, bocconcini, house made bread / 26.50

Chefs tasting board, chef's selection of four different share items from the menu for two to share / 35.00

LUNCH SPECIALS

11.30am - 2.30pm daily

Public House Burger

house made patty, cos lettuce, mature cheddar, house made relish, mustard mayo, brioche sesame bun, beer battered chips / 15.50

Crispy chicken burger

brioche sesame bun, bacon, ranch, cos lettuce, aioli, beer battered chips / 15.50

Spagettini

house pasta, prawns, rocket, garlic, chilli, lemon, olive oil (VV option) / 15.50

Beer battered fish & chips

house made tartar sauce (DF) / 14.50

Thai beef salad

mixed leaf, bean shoots, chilli, coriander, house dressing (DF) / 14.50

Quinoa salad

mixed leaf, baby cos, pickled beetroot, goats cheese, tomato, Spanish onion, house made vinaigrette (GF,V) / 15.50

P/H

PIZZAS

Served all day

Margherita, house Napoli, mozzarella, basil (V) / 17.00

Hawaiian, shaved ham and pineapple / 17.00

Pepperoni, chilli, red onion, capsicum, jalapenos / 21.00

Salami, onion, basil, Salsa Verde / 22.00

Mushroom, artichoke, olives, onion, rocket / 21.00

Slow cooked lamb, feta, rosemary aioli, spinach, spring onion / 22.00

Pulled pork, mustard sauce, cherry tomato, red cabbage slaw / 21.00

Roast chicken, prosciutto, rocket salad, pecorino / 22.00

Gluten free bases + 2.00

BIG PLATES

Served 11.30am - 2.30pm & 5.30pm - 9pm

Beef cheeks, tomato braise, grilled parmesan polenta, Italian green bean and rocket salad (GF) / 28.00

House made potato and chive gnocchi, oven baked, zucchini, spinach, mushroom, crispy capers, butter sauce, Pecorino Romano (V,VV option) / 26.50

Public House Burger, house made patty, cos lettuce, tomato, beetroot mature cheddar OR Milawa blue cheese, house made relish, mustard mayo, brioche sesame bun, beer battered chips / 19.00

250gr Eye fillet, parsley puree, pumpkin and spinach tortellini, new season asparagus, roasted beetroot, red wine jus / 39.50

250gr Scotch fillet, beer battered chips, mixed salad OR seasonal vegetables and creamy mash, choice of red wine jus, peppercorn, wild mushroom sauce or garlic butter (DF,GF) / 35.00

Seared tuna, sesame, Asian greens, ginger, chilli, lemon, mirin soy dressing (DF,GF) / 39.50

Stone & Wood beer battered flat head, greens, cherry tomato, house made tartar, and beer battered chips (DF) / 23.50

Red rice salad, roasted heirlooms, tomato, mixed leaves, onion, goats cheese, crisp beetroot (GF,V,VV option) / 19.00

Chicken parmigiana, house crumbed schnitzel, slow cooked Napoli, house made Italian coleslaw & beer battered chips / 24.00

SIDES

Beer battered chips, aioli (DF,V,VV option) / 10.00

Seasonal vegetables (DF,GF,V,VV) / 10.00

Mixed leaf salad, house vinaigrette (DF,GF,V,VV) / 8.00

Garlic Bread (V) / 9.00

SOMETHING SWEET

Chai panna cotta, tea glaze, nut cluster, dried mandarin (DF,GF,V,VV) / 14.50

Mango and chocolate chequerboard parfait, coconut anglaise, lime crumble / 14.50

White chocolate tart, pistachio toffee, house violet crumble / 14.50

Chocolate mousse, espresso Ice cream, candied blackberry (GF) / 14.50

Dessert tasting board, one of each dessert for two to share / 35.00



Our dedicated cocktail bar is named after one of Australia's most colourful characters. Born in Melbourne in 1894, Molly was a socialite with a rebellious streak who married a rajah of India against the wishes of King George V, and lived an eventful life in the US, the UK and France. Widely known for her extravagant lifestyle and generous nature, Molly won the hearts of people around the world. She passed away in 1967, and today we hope our bar captures the spirit of this iconic figure.

MOLLY FINK

FOOD

Please order and pay at the bar

DF Dairy Free GF Gluten Free V Vegetarian VV Vegan

CIDER

Somersby Pear OR Apple 330ml	8.50
Alpine Pink Lady Dry OR Sweet	9.50
Brookvale Ginger Beer 330ml can	11.00

BEER BOTTLED

Check out our beers on tap at the bar

Low Alcohol

Grand Almighty Ridge Light	7.50
Peroni Leggera mid strength	8.00

Lagers/Pilsners

Hawkers Pilsner	8.50
Brooklyn Lager Can	10.00
Quilmes	9.00
Corona Extra	8.50
Bridge Road Enigma	9.50

Pales

Hawkers Pale Ale	9.50
Mountain Goat Steam OR Pale Ale	9.50
4 Pines Pale can	9.50
Feral Hop Hog	10.00
Hawkers IPA	10.00

Malt Beers

White Rabbit Dark	10.00
Mountain Goat Fancy Pants	9.50

IPA's

Pirate Life Double IPA can 500ml	20.00
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European

Duvel	16.50
Weihenstephan Hefeweissbier 500ml	15.50

GIN GOBLETS

Four Pillars blood orange / 18.00
Hendriks, cucumber, mint / 18.00
Bombay Sapphire, blueberries, lime / 18.00
Tanqueray, blackberry, lemon / 18.00
Gin Mare, orange, lime, rosemary / 18.00
Larios, lime & lemon / 18.00



COCKTAILS

Sit Back & Ria-Lax / 19.00

Salted caramel vodka, Kahlua, strong espresso, caramel syrup, salted praline & apple garnish

JT's Bramble / 19.00

Tanqueray 10 Gin, Chambord, freshly squeezed lemon juice

Molly's Margarita / 19.00

Silver Tequila, Cointreau, Agave, fresh lime

Finks French Cosmo / 19.00

Grey Goose, Cointreau, Sweet and Sour, Cranberry Juice, Lime Juice

Molly's Mojito / 19.00

White rum, lime, mint, syrup, soda

Pablo's Bloody Mary / 19.00

Vodka, lemon juice, Worcestershire, tabasco, tomato juice

Moo-Moo's White Russian / 17.00

Vodka, Kahlua, crushed ice, dash of milk

Aperol Spritz / 18.00

Aperol, Prosecco, soda, slice of local fresh orange

Sheep's Moscow Mule / 19.00

Vodka, lime, mint, simple syrup, Ginger Beer, drop of bitters

Rooster's Whisky Sour / 20.00

Makers Mark, lemon juice, simple syrup, egg white **OR** Glenfiddich, lemon juice, simple syrup, egg white

Espresso Martini / 19.00

Vodka, Tia Maria, Kahlua, strong espresso, simple syrup

Lady J's Long Island / 20.00

White rum, vodka, gin, tequila, Cointreau, lemon juice, coke

French Martini / 19.00

Vodka, chambored, fresh pineapple

SPARKLING

	150ml	Bottle
Morgans Bay Sparkling	8.50	30.00
Cofields Pinot Noir Chardonnay Sparkling	13.00	48.00
Petaluma Croser NV	13.50	49.00
Dalzotto Pacino Prosecco	12.00	45.00
Pizzini Prosecco	13.50	49.00
Posh Plonk Vintage Cuvee BTL		75.00

CHAMPAGNE

	Bottle
GH Mumm Brut Cordon Rouge NV Champagne	130.00

MOSCATO

	150ml	250ml	Bottle
Gapstead Moscato	9.00	12.00	30.00
Brown Brothers Moscato	10.00	13.00	38.00

WHITE WINE

	150ml	250ml	Bottle
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House Wine

Pizzini Vino Bianco	8.50	11.50	28.50
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South Eastern Australia

Morgans Bay Chardonnay	9.00	12.00	30.00
Morgans Bay Sauvignon Blanc	9.00	12.00	30.00

Marlborough, New Zealand

Secret Stone Sauv Blanc	9.50	12.50	38.00
Marble Leaf Sauvignon Blanc	10.00	13.00	40.00

Beechworth Victoria

Two Cells 2016 Chardonnay	12.00	15.00	58.00
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King Valley, Victoria

Pizzini Riesling	10.00	13.00	45.00
King Valley Casa Bianco	10.00	13.00	45.00
Pizzini Pinot Grigio	10.50	13.50	45.00

Rutherglen Victoria

Cofield's Chardonnay	15.00	17.00	63.00
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Eden Valley, South Australia

Leo Buring Eden Dry Riesling	11.00	14.00	47.00
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RED WINE

	150ml	250ml	Bottle
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House Wine

Pizzini Vino Rosso	8.50	11.50	28.50
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Milawa, Victoria

Brown Brothers 1889 Shiraz	9.50	12.50	38.00
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South Eastern Australia

Morgans Bay Shiraz Cabernet	9.00	12.00	30.00
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Rutherglen, Victoria

Rutherglen Estates Tempranillo	11.00	14.00	48.00
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Campbells Bobbie Burns Shiraz	13.00	16.00	58.00
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Campbell's Cabernet Sauvignon	12.00	15.00	48.00
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Barossa Valley South Australia

Wolf Blass Private Release Shiraz	10.00	13.00	45.00
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King Valley Victoria

Pizzini Sangiovese Shiraz	11.00	14.00	45.00
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Pizzini Nonna Gisella Sangiovese	11.50	14.50	48.00
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Pizzini Pietra Rossa Sangiovese	13.50	16.50	60.00
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Pizzini Merlot 2014	12.00	15.00	48.00
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Pizzini Shiraz 2015	13.00	16.00	58.00
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Pizzini Sangiovese Forza			95.00
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PINOT NOIR

	150ml	250ml	Bottle
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Yarra Valley Goodman Pinot Noir			90.00
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Gapstead Tobacco Road	10.00	13.00	35.00
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ROSÉ

	150ml	250ml	Bottle
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Pizzini Sanviovese Rosé 2016	10.00	13.00	43.00
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SPARKLING ROSÉ

	150ml	250ml	Bottle
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Cofields Sparkling Sarah Rosé	9.50	12.50	41.00
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HOT DRINKS

Cappuccino, Latte, Flat White			5.00
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Long Black, Mocha, Hot Chocolate			
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Espresso			4.00
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DRINK