

SALT & SPENCER

MOLLYMOOK

A LA CARTE MENU

5:30PM – 8:30PM

		M	V
STARTERS	APELLATION OYSTERS (GF) (EACH) w red wine mignonette	5.5	6
	TOASTED LAGOM SOURDOUGH (VGA) w garlic chive butter & confit cherry tomatoes	16	18
	SEMOLINA CRUSTED SALT & PEPPER SQUID garlic aioli, fennel & parsley salad	16	18
	SASHIMI KINGFISH fermented strawberries, mandarin ponzu, dill oil	22	24
	MUSHROOM ARANCINI w aioli & soft herbs	17	19
	HONEY BAKED BRIE (GFA) chilli jam, agrodolce, toasted Lagom sourdough	15	17
MAINS	PAN-FRIED MEDIUM DUCK BREAST (GF) parsnip duck fat puree, fermented strawberry jus, radicchio leaf, fried parsnip	39	42
	300G GRILLED SIRLOIN (GF) cauliflower puree, cumin roasted dutch carrots, burnt eschalots, house jus	48	52
	PAN-FRIED KINGFISH (GF) green beans, citrus, fennel, Spanish onion & soft herb salad	31	34
	SCALLOP & PRAWN LINGUINE (VGA) heirloom cherry tomato, eschalots, fried capers, brown butter, champagne reduction add chilli or fresh shaved parmesan (+1)	36	39
	MUSHROOM RISOTTO (V)(VGA) porcini, swiss brown & field mushroom w fresh shaved parmesan & parsley	26	28
	SPICED CHICKEN BREAST potato galette, cumin dutch carrots, tarragon & seeded mustard cream reduction	33	36

SIDES

	M	V
ROASTED CAULIFLOWER (V)(VGA) lemon oil, fetta, sultanas, hazelnuts, fresh parsley	12	13
SHOESTRING FRIES (V) tossed in rosemary salt & served w aioli	13	14
SMOKED PAPRIKA CORN RIBS (V)(VGA) w siracha butter	13	14
ROASTED BUTTERNUT PUMPKIN WEDGE (V)(VGA) seasoned in honey, cinnamon & hazelnut w roasted pumpkin seeds	13.5	15
HONEY ROASTED DUTCH CARROTS (V) local honey & house-made labna	13	14
GRILLED GREEN BEANS (V) w macadamia dressing	13	14
CITRUS, FENNEL & MIXED LEAF SALAD (V)(VG)(GF) blood orange, grapefruit, fennel, butter lettuce, parsley & citrus vinaigrette	14.5	16

KIDS

CRUMBED CHICKEN TENDERS w shoestring fries & tomato sauce	14.5	16
PULLED BRISKET NACHOS (GF) slow-roasted beef brisket w avocado, smoked mild-spiced cheese sauce & sour cream	16	18
FRIED FISH w shoestring fries & tartare sauce	13.5	15

DESSERTS

RHUBARB & BERRY COMPOTE TART cardamon custard & pistachio crackle	14.5	16
COCONUT PANNACOTTA (VG) lychee jelly, paw paw & lime syrup	14.5	16
DECONSTRUCTED MERINGUE fresh lemon curd, strawberries, blueberries, passionfruit, pistachio crumble	14.5	16

SALT & SPENCER

MOLLYMOOK

WINE & DRINKS LIST

LOCAL WINE

BTL

SILOS ESTATE ROSE, BERRY NSW

45

WILEY'S CREEK SHIRAZ CABERNET, BERRY NSW

40

COOLANGATTA ESTATE SEMILLON, SHOALHAVEN HEADS NSW

59

COOLANGATTA ESTATE VERDELHO, SHOALHAVEN HEADS NSW

59

"THE POINTER" PINOT NOIR, CUPITT'S ESTATE ULLADULLA

84

"THE POINTER" CHARDONNAY, CUPITT'S ESTATE ULLADULLA

78

SPARKLING

GLS

BTL

KING VALLEY PROSECCO 200ML VIC

12

KING VALLEY PROSECCO VIC

36

DIVICI PROSECCO ITALY

44

FROGMORE CREEK SPARKLING, COAL RIVER TAS

85

CLOVER HILL EXEPTIONNELLE MV, PIPERS RIVER TAS

100

OYSTER BAY BRUT CUVEE NV NEW ZEALAND

40

TATTINGER CHAMPAGNE NV PRESTIGE CUVEE FRANCE

120

VEUVE FOURNY & FILS NV BLANC DE BLANC, FRANCE

120

WOODFIRED SPARKLING SHIRAZ HEATHCOTE

40

WHITE WINE

3 TALES SAUVIGNON BLANC MARLBOROUGH NZ

11.5

34

EL DESPERADO SAUVIGNON BLANC ADELAIDE HILLS SA

46

SHAW + SMITH SAUVIGNON BLANC ADELAIDE HILLS SA

65

SNAKE & HERRING 'PERFECT DAY' SEM SAUV BLANC MARGARET RIVER WA

50

FRINGE SOCIETY GRENACHE BLANC REGIONAL FRANCE

44

BLUE PINOT GRIS KING VALLEY VIC

11.5

34

NICK SPENCER PINOT GRIS HILLTOPS NSW

60

HENSCHKE 'SASS THE TAILOR' P/GRIS BLEND A/HILLS & E/VALLEY SA

60

RUTHERGLEN ESTATE PINOT GRIGIO RUTHERGLEN VIC

11.5

34

AQUILANI PINOT GRIGIO VENETO ITALY

40

LARK HILL REGIONAL RIESLING CANBERRA DISTRICT

48

RE-WRITE THE RULES CHARDONNAY VIC

11.5

34

IN DREAMS CHARDONNAY YARRA VALLEY VIC

52

NICK O'LEARY CHARDONNAY TUMBARUMBA NSW

64

SHAW + SMITH M3 CHARDONNAY ADELAIDE HILLS SA

100

ROSE WINE

GLS BTL

ROSE ROSE KING VALLEY VIC

11.5 34

NICK SPENCER ROSE HILLTOPS NSW

52

AIX ROSE PROVENCE FRANCE

74

RED WINE

ORGANIC SHIRAZ RIVERINA NSW

11.5 34

LARK HILL REGIONAL SHIRAZ CANBERRA DISTRICT

52

TWO HANDS GNARLY DUDES SHIRAZ BAROSSA VALLEY SA

60

RE-WRITE THE RULES PINOT NOIR VIC

11.5 34

FRINGE SOCIETY PINOT NOIR REGIONAL FRANCE

44

IN DREAMS PINOT NOIR YARRA VALLEY VIC

58

THE OTHER WINE CO GRENACHE MCLAREN VALE NSW

59

REGIONAL RESERVE CABERNET SAUVIGNON YARRA VALLEY VIC

11 32

MELBA RESERVE CABERNET SAUVIGNON YARRA VALLEY VIC

89

LA BOCA MALBEC MENDOZA ARGENTINA

40

LA LINEA TEMPRANILLO ADELAIDE HILLS SA

50

HENSCHKE KEYNETON ESTATE SHIRAZ CABERNET BLEND EDEN VALLEY SA

110

CULLEN DIANA MADELINE CAB SAUVIGNON MERLOT MARGARET RIVER WA

170

RED & WHITE HALF BOTTLES 375ML

CATALINA SOUNDS SAUVIGNON BLANC MARLBOROUGH NZ

30

RED CLAW PINOT GRIS MORNINGTON PENINSULA VIC

30

NICK O'LEARY SHIRAZ CANBERRA DISTRICT

34

RED CLAW PINOT NOIR MORNINGTON PENINSULA VIC

34

BEER

BEERS ON TAP

BALTER XPA	5%	10.5
SALT & SPENCER PALE ALE	4.2%	10
BROOKVALE UNION GINGER BEER	4%	11.3
ASAHI SUPER DRY	5%	12.2
GREAT NORTHERN SUPER CRISP	3.5%	8.5

BOTTLE BEER

CORONA EXTRA	4.5%	10
YOUNG HENRY'S NEWTOWNER PALE ALE	4.8%	9.5
ASAHI SUPER DRY ZERO	0%	5.5
PERONI NASTRO AZZURO	5%	8.6
WHITE RABBIT DARK ALE	4.9%	9.5
STONE & WOOD PACIFIC ALE	4.4%	10.5
CARLTON DRY	4.5%	7.6

NON-ALCOHOLIC

HOUSE SOFT-DRINK 425ML

5.2

schweppes lemonde, schweppes tonic
water, schweppes ginger ale
solo, pepsi / pepsi max

STRANGELOVE PREMIUM MIXERS

5.2

bitter lemon 180ml, coastal tonic 180ml
dirty tonic 180ml, dry ginger ale 180ml
sparkling mineral water 350ml

JUICES

5.2

orange, apple
cranberry, pineapple

\$11.5 LOCAL CANS

CRISPY BOI LAGER DANGEROUS ALES, MILTON	5%
BACKYARD PALE ALE DANGEROUS ALES, MILTON	5%
BRIGHT IDEA XPA JERVIS BAY BREWING CO	5%
COW & CALF TROPICAL PALE ALE JERVIS BAY BREWING CO	5.4%
MOLLYMOOK PALE ALE CUPITT'S ESTATE, ULLADULLA	5.2%
MILTON PILSNER CUPITT'S ESTATE, ULLADULLA	4.8%
ULLADULLA IPA CUPTT'S ESTATE, ULLADULLA	6.5%

COFFEE & TEA

OPTIONS: flat white, cappuccino, long black, latte, hot choc, mocha, chai latte

SML 5 LRG 5.6

SHORT BLACK, MACCHIATO, PICCOLO

4

EXTRAS

FLAVOURED SYRUP hazelnut, vanilla or caramel syrup

50C

SPECIALTY MILK almond milk, oat milk, soy milk, lactfree

70C

DECAF, EXTRA SHOT

1

TEA english breakfast, peppermint, earl grey, green tea

4.5

ICED LATTE

6.6

ICED COFFEE OR CHOCOLATE

7

SPIRITS W HOUSE MIXER

VODKA

BIG RIVER VODKA	13
GREY GOOSE VODKA	16
CIROC VODKA	16
HAKU JAPANESE VODKA	13.5

TEQUILA

TEQUILA BLU REPOSADO	12
1800 ANEJO TEQUILA	16

GIN

BOMBAY SAPHIRE GIN	13
WOLF & WOMAN SIGNATURE GIN	14
WILD BRUMBY RUBUS PATCH PINK GIN	15
ROKU JAPANESE CRAFT GIN	15
ARCHIE ROSE SIGNATURE DRY GIN	18
HENDRICKS GIN	15

RUM

MOUNT GAY ECLIPSE RUM	12
MALIBU COCONUT RUM	9.4
RATU 10YR WHITE RUM	14
SAILOR JERRY SPICED RUM	11
KRAKEN SPICED BLACK RUM	14.2

WHISKY & BOURBON

BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKY	12
GENTLEMAN JACK TENNESSEE WHISKY	13
MONKEY SHOULDER SCOTCH WHISKY	13.5
JAMESON BLACK BARREL IRISH WHISKY	16
JOHNNIE WALKER GOLD RESERVE SCOTCH WHISKY	18
GLENMORANGIE LASANTA SCOTCH SINGLE MALT 12YR	18
CHIVAS REGAL 18 YEAR OLD SCOTCH WHISKY	20

LIQUEUR

COINTREAU	11.5
KAHLUA	9.4
FRANGELICO	10
TIA MARIA	9.8
BAILEYS	9.2
MIDORI	9
VILLA MASSA LIMONCELLO	11

COCKTAILS & MOCKTAILS

SALT SIGNATURE LISTING

HENDRICKS LEMAR	22
Hendricks gin w butterfly pea, cucumber, lime juice, citrus soda, fresh lavender	
MOLLYMOOK MARTINI	22
Grey Goose vodka, Mr Black coffee liqueur, Mozart dark chocolate, fresh espresso	
CHAMPAGNE COSMOPOLITAN (M)	21
Lemon washed Ciroc, Cointreau, Moscato, cranberry juice, fresh citrus	
MONARCH SOUR NO.18	24
Johnnie Walker Gold Reserve, peach schnapps, fresh citrus, aquafaba, orange bitters	
PASSION IN PARIS (M)	21
Grey Goose vodka, passionfruit liquor, fresh pineapple, citrus	
POM COLLINS (M)	21
Bombay Sapphire gin, Pama pomegranate liqueur, lemon juice	
JALISCO SUNSET	22
Strawberry infused reposado, strawberry liqueur, fresh citrus, Monin vanilla syrup, volcanic salt, candied lime	
MILLIONAIRES MOJITO (M)	22
Kraken dark spiced rum, lychee liqueur, pineapple, fresh mint, fresh lime, soda	

LADY SPENCERS SPRITZERS

TROPICAL GIN FIZZ	22
Beefeater pink gin, Monin orgeat, orange bitters, seasonal fruit, soda	
PEACOCKS PARADISE	22
Grey Goose vodka, honeydew liqueur, Monin passionfruit, Prosecco, fresh mint	
HELLO MEXICO	22
1800 Anejo tequila, coconut liqueur, Prosecco fresh lime juice, cucumber, soda	

MOCKTAIL VERSION AVAILABLE 15

ASK YOUR FRIENDLY
BARTENDER TO SHAKE ONE
OF YOUR FAVOURITE CLASSIC
COCKTAILS ON REQUEST.

