



# molines



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## ENTREES

Charcuterie of Robert's Duck Liver Pate, Pork Brawn, Terrine de Campagne  
with Pickled Vegetables, Cumquat Jam and Melba Toast 28.00

Salad of Buffalo Mozzarella, Vine Ripened Tomato and Avocado,  
White Anchovies (optional) 24.00

Braised Black Mussels "Mariniere" with a Hint of Chilli 26.00

Feuillete of White Asparagus and Portobello Mushrooms  
Sauteed in Truffle Butter, Porcini Cream 27.00

Housemade Linguini Tossed with Baby Clams and Seared Scallops,  
Basil Pesto 26.00

Crisp Zucchini Flowers Filled with Goats Cheese, Frisee Salade  
and Tomato Aioli 26.00

Baked Figs filled with Gorgonzola wrapped in Prosciutto with Petite Salad,  
Gorgonzola Cream 27.00

Panfried Quail on a Bed of Lentils du Puy, Cotechino Sausage,  
Chestnut Sauce 27.00

Panés Lamb Brains with Tomato, Baby Capers, Garlic Butter 26.00



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## M A I N S

Panfried Fillet of Red Emperor with Sauteed Hervey Bay Scallops, Snowpeas,  
Saffron Spanish Style Potato, Chive Veloute 40.00

Partially Deboned Chargrilled Spatchcock, Kumera Puree, Courgette Fritter,  
Thyme Veloute 40.00

Pork Cutlet with Parsnip Puree, Buttered Baby Turnips, Apple Compote 40.00

Fillet Mignon with Poellade of Baby Brussels Sprouts, Chat Potato,  
Caramelised Onion, Red Wine Jus, Horseradish Butter 40.00

Twice Roasted Hunter Duckling on Braised Cabbage, Orange Glaze 40.00

Noisettes of Venison with Roasted Beetroot, Baby Broad Beans,  
Blackcurrant Jus 42.00

Mixed Grill of Cowra Lamb: Côtelette, Rump, Rib and Merguez Sausage,  
Petite Ratatouille, Rosemary Jus 41.00

Fillet of Veal wrapped in Prosciutto with Roasted  
Jerusalem Artichokes, Cavolo Nero, Champignon Sauce, Parmesan 40.00

Sauteed Lamb Kidneys with Petite Vegetables, Potato Rosti, Red Wine Sauce 38.00

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## SIDE ORDERS

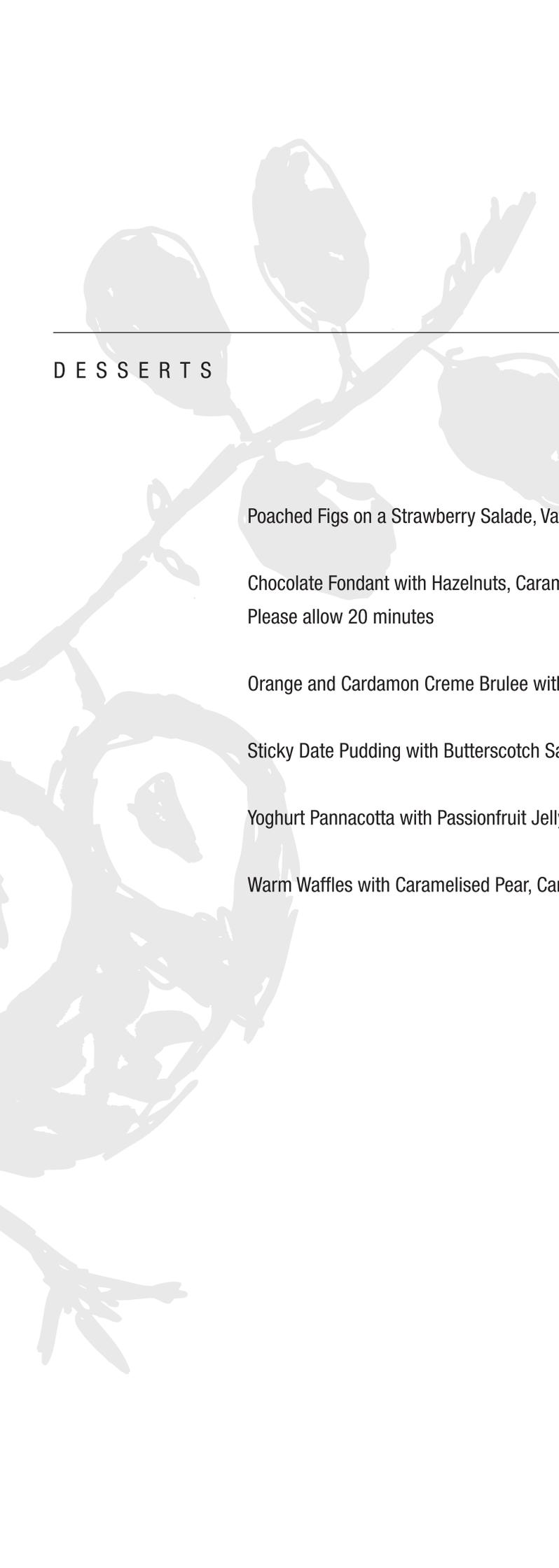
Crusty Sourdough 1.00 per slice

Small Bowl Local Olives 2.00

Mixed Leaf Salad with Red Wine Vinaigrette 10.00

Steamed Vegetables with Sea Salt and Olive Oil 10.00

Pomme Frites 9.00



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## DESSERTS

Poached Figs on a Strawberry Salade, Vanilla Creme Anglaise 17.00

Chocolate Fondant with Hazelnuts, Caramel Ice Cream 17.00

Please allow 20 minutes

Orange and Cardamon Creme Brulee with Madeleine 17.00

Sticky Date Pudding with Butterscotch Sauce, Praline Ice Cream 17.00

Yoghurt Pannacotta with Passionfruit Jelly, Fresh Berries, Meringue 17.00

Warm Waffles with Caramelised Pear, Caramel Sauce 17.00



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C H E E S E S

Brie de Nangis with Fig and Ginger Jam 17.00

Roquefort with Fresh Date, Lavosh 17.00

Teleggio with Candied Fig, Fresh Lavosh 17.00

Maffra Cheddar with Crab Apple and Cheese Sable Biscuit 17.00

Buche de Chevre with Quince Paste and Lavosh 17.00

Selection of Three Cheeses 28.00

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Peaberrys Coffee and Tea 5.00

Hot Chocolate 5.00