



GROUP PACKAGES

A SUPERB SETTING FOR EVENTS,
PRIVATE PARTIES & GROUP BOOKINGS

MOLO BAR GROUP MENU



SHARED MENU
MINIMUM 8 GUESTS

MOLO BAR THE ITALIAN RIVIERA

ON SYDNEY'S WOOLLOOMOOLOO WHARF

DRIVEN BY THE FAMOUS QUOTE BY
LEONARDO DA VINCI 1452-1519

“LA SEMPLICITÀ È LA SOFISTICATEZZA FINALE”
SIMPLICITY IS THE ULTIMATE SOPHISTICATION

Located on Sydney's premier dining strip – the Woolloomooloo Wharf, MOLO Bar offers an exceptional Harbour dining experience. Riccardo Bernabei together with Rob Rubis welcomes you to Molo (Italian for 'Pier') – a seasonal aperitivo wine bar featuring simple, sophisticated Italian dishes, share plates, bitters, grappa and unique wines from lesser known regions across Italy.



CANAPÉ EVENTS & BOOKINGS

OUR CANAPÉ MENU BASED AROUND A CASUAL STYLE FUNCTION OUTSIDE ON THE ICONIC WHARF.

TO START \$10PP

Antipasto table to consist of cured meat, Italian cheeses, Italian baked bread, olives and house pickles

CANAPÉS \$5EA

Salt cod fritters
Porcini arancini
Figs wrapped in culatello
Fried goats cheese, pickled beetroot
Oven baked black mussels, herbs, garlic
Crudo di pesce
Beef fillet carpaccio
Polpette di carne
Grilled zucchini, currants, pinenuts, mint



BRUSCHETTA CANAPÉS \$7EA

Wild mushroom, butter, grana Padano
Buffalo milk ricotta, truffle honey
Zucchini flower, grape tomato
Charred peppers, ricotta, mint
Preserved sardines, Italian butter, chilli, pickled eschallot

SUBSTANTIAL CANAPÉS \$9EA

Rigatoni a 'la Norma' silk eggplant, capers, mint, ricotta salata
Porchetta, roasted artichoke, cimi de rape
Fried 'salt & vinegar' school prawns,
Veal involtini
Braised meat balls, polenta
Grilled swordfish, caponata
King prawn, lardo, salsa picante

DESSERT CANAPÉS \$5EA

On request



Menu is a sample menu and is changed regularly due to the use of the chef's freshest produce

If the group has any specific dietary requirements, please let us know upon confirmation

CANAPÉ PACKAGES

PACKAGES AVAILABLE FOR 20 PEOPLE MINIMUM

STANDARD PACKAGE \$50

Porcini arancini

Polpette di carne

Buffalo milk ricotta, truffle honey (Bruschetta)

Zucchini flower, grape tomato (Bruschetta)

Charred peppers, ricotta, mint (Bruschetta)

Rigatoni a 'la Norma' silk eggplant, capers, mint, ricotta salata

King prawn, lardo, salsa picante

DELUXE PACKAGE \$60

Porcini arancini

Crudo di pesce

Polpette di carne

Buffalo milk ricotta, truffle honey (Bruschetta)

Zucchini flower, grape tomato (Bruschetta)

Charred peppers, ricotta, mint (Bruschetta)

Fried 'salt & vinegar' school prawns,

Grilled swordfish, caponata

King prawn, lardo, salsa picante



Menu is a sample menu and is changed regularly due to the use of the chef's freshest produce

If the group has any specific dietary requirements, please let us know upon confirmation

SAMPLE MENU \$89 PER PERSON

TO START

Mount Zero olives, house grissini
Cantabrian anchovies, chilli, cultured butter, crostini
Grilled pita bread, smoked tuna taramasalata
Affettati misti - cured meats, MOLO pickles, grissini

ENTREE

Port Stephens tuna crudo, preserved lemon, caper, chive
Buffalo burrata, swedish caviar, w.a. olive oil, crostini
Zucchini flowers, buffalo ricotta, pecorino, salsa Rossa

MAIN COURSE

Aged carnaroli risotto, ballina king prawn, asparagus, broad bean
Port Stephens daily fish fillet, WA olive oil, lemon
Mixed leaves, white balsamic
Chips, Murray river salt



Menu is a sample menu and is changed regularly due to the use of the chef's freshest produce
If the group has any specific dietary requirements, please let us know upon confirmation

SAMPLE MENU \$99 PER PERSON

TO START

Mount Zero olives, house grissini
Cantabrian anchovies, chilli, cultured butter, crostini
Grilled pita bread, smoked tuna taramasalata
Affettati misti - cured meats, MOLO pickles, grissini

ENTREE

Port Stephens tuna crudo, preserved lemon, caper, chive
Buffalo burrata, Swedish caviar, WA olive oil, crostini
Fried school prawns, aioli, lemon
Zucchini flowers, buffalo ricotta, pecorino, salsa Rossa

MAIN COURSE

Aged carnaroli risotto, Ballina king prawn, asparagus, broad bean
Port Stephens daily fish fillet, WA olive oil, lemon
Riverine grass fed eye fillet, colatura butter, jus, lemon
mixed leaves, white balsamic
chips, Murray river salt



Menu is a sample menu and is changed regularly due to the use of the chef's freshest produce
If the group has any specific dietary requirements, please let us know upon confirmation

BEVERAGE PACKAGES



MOLO BAR CAN OFFER YOU A SELECTION OF BEVERAGE PACKAGES.
IF YOU HAVE A FAVOURITE VARIETAL THAT IS NOT LISTED, PLEASE SPEAK
WITH THE EVENTS MANAGER WHO WILL DISCUSS ALTERNATIVE OPTIONS.

MINIMUM 10 GUESTS

PREMIUM \$45PP

3 HOUR PACKAGE

NV Edmond Théry Grande Réserve Blanc de Blancs, Burgundy, Fr
2019 Mr Mick by Tim Adams Riesling, Clare Valley, SA
2018 Vidal Estate Chardonnay, Hawkes Bay, NZ
2017 La Tour Travers Bordeaux, Fr
2015 Heartland The Spice trader Shiraz, Langhorne Creek, SA
Menabrea
Ichnuza
Soft Drinks and juice
Filtered Still and Sparkling Water



DELUXE \$60PP

3 HOUR PACKAGE

NV Tenuta Sant'Anna Prosecco, Veneto, It
2018 Scorpius Sauvignon Blanc, Marlborough, NZ
2019 Domaine Naturaliste, Discovery Chardonnay, Margaret River, WA
2017 Mud House, Pinot noir, Marlborough, NZ
2017 Teusner 'Wark Family', Shiraz, Barossa Valley, SA
Menabrea
Ichnuza
Soft Drinks and juice
Filtered Still and Sparkling Water

Add - Australian Rosé (Mr Mick by Tim Adams, Clare Valley, SA) \$10pp - 3 hour package

Add - Provence Rosé (Domaine de l'Escarelle, la Palm) \$15pp - 3 hour package

*Beverage menu subject to change.

Sommeliers \$80pp per guest

3 HOUR PACKAGE

Please select one white, one red wine

2015 Chandon 'Blanc de Blancs', Chardonnay Yarra Valley, VIC

2017 Henschke Peggy's hill Riesling, Eden Valley, SA

2017 Scarborough 'Yellow Label' Chardonnay, Hunter Valley, NSW

2018 Domaine de l'Escarelle, la Palm Rosé, Provence, France

2018 Paringa Peninsula Pinot Noir, Mornington Peninsula, VIC

2016 Domaine Naturaliste Rebus Cabernet Sauvignon, WA

Peroni - Italy

Boags Premium Light

Soft Drinks and juice

Filtered Still and Sparkling Water



Premium \$100pp per guest

3 HOUR PACKAGE

Please select one white, one red wine

1 glass of Champagne on arrival per person

NV Deviation Road Rosé, Adelaide Hills, SA

2017 Domaine Naturaliste Artus Chardonnay, Margaret River, WA

2018 Domaine de l'Escarelle, 'La Palm' Rosé, Provence, Fr 2017

Jerome Mader Pinot Gris, Alsace France

2018 Manta By Farr Pinot Noir, Geelong, Vic 2016 Glaetzer Bishop Shiraz,

Barossa Valley, SA Peroni - Italy

Ichnusa, Italy

Soft Drinks and juice

Filtered Still and Sparkling Water

*Beverage menu subject to change.

GROUP RESERVATIONS TERMS & CONDITIONS

WE THANK YOU FOR YOUR ENQUIRY TO DINE WITH YOUR GUESTS AT MOLO BAR. PLEASE FIND FOLLOWING THE DETAILS OF OUR RESERVATION GUIDELINES AND CONDITIONS FOR GROUPS OF 10 OR MORE.

THIS FORMS AN AGREEMENT BETWEEN MOLO AND OUR GUESTS TO ENSURE YOUR BOOKING RUNS SMOOTHLY AND IS AS ENJOYABLE AS POSSIBLE.

BEVERAGES

All beverages consumed are charged on a consumption basis.

We ask that groups of 15 or more pre-select their wines with seven days' notice to avoid disappointment.

We will endeavour to notify you should your choice not be available and we will always have a similar wine style and price in our cellar.

Beverage packages are available for groups of 10 or more guests.

We have a large and varied cellar – therefore BYO is not part of our booking policy.

GRATUITIES AND SURCHARGES

For all group reservations of 10 or more a discretionary 10% service charge (5% on Sundays and Public holidays) is added to the final bill as a gratuity and is paid directly to the waitstaff

A 1.5% card surcharge applies to all bills.

TABLE SIZES

10 people will be the maximum number of guests per table. Parties of 10 or more shall be placed on separate tables according to the size of the party. We ask you to discuss any specific seating arrangements with our reservations coordinator.

EXCLUSIVE USE

Molo Bar does not charge venue hire, however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend on food and beverages in order to exclusively book the space. Minimum spend requirements are available on request.

FUNCTION TIMING

Lunch arrivals are usually for 12pm, vacating by 4pm. Dinner arrivals from 6pm, with last drinks at 11.30pm and all guests vacated by 11.45pm. Extensions of arrival/ departure times can be granted depending on availability.

EXTERNAL SERVICES

We can provide you with contacts for all manner of suppliers to personalise your special day, such as florists, photographers, audio visual suppliers and musicians or you can provide your own. Venue access will have to be confirmed with the events team

PAYMENT

Payment is required at the conclusion of the event. Manta Restaurant does not offer account facilities. Split bills are not allowed, with the exception of food and beverage being charged separately if required. Only 1 credit card will be accepted unless prior arrangements have been made with the Events Manager. Multiple credit card payments can result in extensive delays; it is recommended that cash is used when several people are contributing to the final payment.



ENTERTAINMENT AND NOISE RESTRICTIONS

Unless previously discussed with the reservations coordinator, speeches, and private entertainment is not allowed in the restaurant. Noise restrictions apply on the wharf due to the close proximity of other restaurants and the residential areas.

All guests are to vacate the wharf quietly by 11:45pm and consider our neighbours.

OTHER ITEMS

Molo does not allow split bills. Payment may however be split between food and beverage.

All personal property left at Molo is at your own risk and Molo takes no responsibility for damage.

MENU PRINTING

Please note, menus are subject to produce availability and can be confirmed 3 days prior. If you wish to provide your own menus, it is your responsibility to check final menu with your event coordinator. Alternatively, MOLO will be providing menus for the tables

CONFIRMATION OF FINAL NUMBERS/CANCELLATIONS

A la carte and cocktail event cancellations are to be made in writing to Molo Bar

In the event of a cancellation of a restaurant book-out or holding of a semi-private/exclusive area Cancellations have to be made less than 2 weeks prior to the event date otherwise you will be charged \$50 per person

In some instances, we may be able to transfer the booking to a later date within a reasonable time frame; however, this is at the discretion of the events manager.

Bookings of 10+ guests having non-exclusive use of Molo must confirm final numbers 3 days prior. Any number reduction within 3 days will be charged at \$50.00 per person on the final bill.