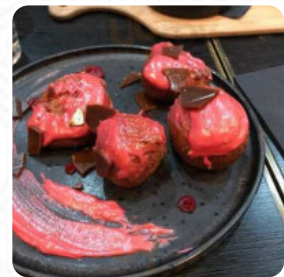




Wolfe Molone Menu

<https://menuweb.menu>

282 Centre RdAUVIC 3204, Bentleigh, United States
+61395573477 - <http://www.wolfeandmolone.com.au/>



The *menu of Wolfe Molone* from [Bentleigh](#) includes **376** dishes. On average the **dishes or drinks on the menu** cost approximately \$29.0. You can view the categories on the menu below. Welcome to Wolfe Molone! We are an award-winning neighborhood food and wine bar in Bentleigh. Our menu features a wide range of local and international wines, cocktails, and craft beers, all paired with delicious food designed for sharing. We are thrilled to have Tanya Maraj as our Head Chef, who has created a menu that aims to bring people together through enticing flavors. Join us for a unique dining experience that celebrates the connection between great wine and food.

Wolfe Molone Menu



Secondi

PESCE* \$24.8

Extras

SPROUTS \$11.8

Sushi

SASHIMI

Vegetarian Dishes

BROCCOLINI \$9.8

Appetizer

TEMPURA

Rum

SAILOR JERRY'S SPICED RUM

Cocktails & Aperitifs

MULLED WINE \$9.8

Easy To Drink

PINOT NOIR

Softies

COLA, GINGER BEER, LEMONADE,
GINGER ALE, LEMON SQUASH \$2.9

Pizzen Ø 20Cm

MAHA \$13.7

Beverages

LEMON LIME BITTERS \$2.9

Contorni

PARMESAN POLENTA

Fresh Juice

THE JUICE BOX \$9.8

Around The World

NEW YORK SOUR \$11.1

Fresh Fruit Juices

SPICED PINEAPPLE

From The Garden

TOMATO MOZZARELLA SALAD

Drink

UNLIMITED SPARKLING WATER

Small Plates

BURNT ENOKI TEMPURA X BHAJI \$12.4

Create Your Own

CHEESES

Featured Items

OYSTER TO BEGIN

Italian Specialties

ARANCINI

Draft

FEATURED TAP

Wolfe Molone Menu



SOBREMESA

VANILLA VALENCIA ORANGE
SPANISH FLAN \$9.1

Vegan Menu

SMOKED ALMOND RICOTTA

Mezza

SILAN GLAZED CHICKEN RIBS

Shared

JAPANESE MILK BREAD

Rums

CAPTAIN MORGAN DARK RUM

Hand Crafted Cocktails

WINTER SPRITZ \$12.4

Tapas Calientes / Hot Tapas

PATATAS BRAVAS* \$7.2

Smaller

OCEAN TROUT CEVICHE

Vegetarian Rice Dishes

TOMATO CHOKA \$10.5

Rum & Cachaca

PLANTATION 20TH ANNIVERSARY

Chiswick Drinks - Cocktails

NOGRONI \$9.8

Spirits & Liqueurs

SPRITZER \$4.2

Seasonal Cocktail

VODKA OR GIN MARTINI \$10.5

Fresh, Crispy

SCALLOPS \$17.0

ALKOHOLISCHE GETRÄNKE

BAILEYS

Delite Treats

MANGO CHOW \$17.6

Fiestas

FIESTAS

Acompanhamento

PAN FRIED KENT PUMPKIN* \$7.8

Side To Share

SIDE TO SHARE

Dolci – Something Sweet

RICOTTA CHEESECAKE TART \$11.1

Wolfe Molone Menu



Liqueurs & Shots

DRY MARTINI \$12.4

Option C

CANNOLI OR TIRAMISU

Nos Cafés Extractions Douces

MOCCAMASTER \$2.9

Brunch Drinks And Cocktails

BOTTOMLESS SPARKLING

Sommeliers Pour

SOMMELIERS POUR

Feature Wine Maker

ROSE MONTEPULCIANO \$8.5

Hearty Party Platters

SOFTIES \$2.6

Lunch - Papa's Creations

WILD MUSHROOM FETTUCCHINE \$18.9

Digestivii

VERMOUTH

Yummy Spreads

ROASTED EGGPLANT

Shorter Cocktails

TOMMY'S MARGARITA \$11.8

Specialty Single Origin Coffee Concoctions

COLD DRIP \$3.6

Espumante Branco

RUINART BLANC DE BLANC \$20.9

Willy's Famous Sauces

MISO HONEY \$23.5

Latin American Food

PAELLA \$19.6

Uncategorized

COLD BREW TONIC \$3.9

Salads

ROCKET SALAD \$10.5

BLUE CHEESE SALAD

Desserts

BUÑUELOS DE BANANA \$8.5

VANILLA PANNA COTTA \$11.1

Snacks

MT ZERO OLIVES \$7.8

BRUSCHETTA \$10.5

Seafood

PRAWN

Wolfe Molone Menu



CRISPY SKIN BARRAMUNDI

Chicken

BUFFALO CHICKEN

ROAST CHICKEN

From The Grill

RIBS

PORK RIBS

Spirits

FOUR Pillars RARE DRY GIN

FOUR Pillars BLOODY SHIRAZ GIN

Classics

ROB ROY \$11.1

CORPSE REVIVER NO.1 \$14.4

Others

WHITE LIGHT VODKA (AUS)

MR BLACK COFFEE LIQUOR

Wines

RUINART BRUT \$15.0

RUINART ROSÉ \$20.9

Sweets & Treats

A (VERY) STICKY DATE \$11.8

PONCHA CRÈME \$11.1

Entrées

RABBIT FOOD \$15.7

EMPANADAS* \$8.5

SALAD

\$9.1

Antipasti

BURRATA \$22.9

MOUNT ZERO OLIVES \$6.5

MEATBALLS* \$12.4

Side Dishes

HAND-CUT CASSAVA CHIPS \$10.5

ROASTED SPICED CAULIFLOWER

ROASTED POTATOES \$9.8

Sauces

AIOLI

BBQ

BBQ SAUCE

Bebidas

BEERS

UNLIMITED H2O

STRANGE LOVE SODA'S \$3.3

Plato Principal

BAKED HUON OCEAN TROUT \$27.4

SOUTHERN RANGES FLANK STEAK \$25.5

MOLE POBLANO CHICKEN NACHOS \$19.6

Rosado

ROSE LE PETIT G (FRA) \$8.5

'THE TEMPTRESS ' ROSE ARTWINE (SA) \$9.1

ROSÉ TELLURIAN (HEATHCOTE) \$8.5

Wolfe Molone Menu



Larger Plates

DUCK NEST	\$26.1
KANGA-RHUB	\$26.8
'LEGLESS ' CHICKEN	\$24.2

Drinks

DRINKS

BEER

GLASS OF WINE

COFFEE TEA	\$2.9
------------	-------

Cicchetti

HOUSE MADE FOCCACIA EVOO	\$5.9
WHITE ANCHOVIES CROSTINI	\$11.1
ARTISAN MORTADELLA*	\$11.8
TOMATO TART TARTIN*	\$12.4

Blanco

CHARDONNAY ST JOHNS BROOK (WA)	\$8.5
PINOT GRIGIO ASTORIA (ITL)	\$9.8
SAUVIGNON BLANC- POUR LE VIN (FRA)	\$7.2
ALBARIÑO ARTWINE (SA)	\$8.5

Tinto

CINSAULT SELON LETANG (FRA)	\$9.1
PINOT NOIR PAYTEN JONES (VIC)	\$9.1
TEMPRANILLO SHUT THE GATE (SA)	\$9.8
SHIRAZ THE HARVESTER CATLIN WINE	\$8.5

APERETIF

CAPPELETTI (ITL)
DISSARONNO (ITL)
OKAR AMARO (AUS)
CAMPARI (ITL)

Alcoholic Drinks

MONTEPULCIANO	\$8.5
SHIRAZ	\$9.8
SANGRIA	
APEROL SPRITZ	\$11.1
PROSECCO	

Starters

CHICKEN LIVER PARFAIT	\$12.4
BREAD DIPS	\$1.3
HOUSE MADE FOCCACIA EVOO^	
BRUS MEATBALLS	
WILD MUSHROOM FETTUCCINI	

Mocktails

BATCH BREW MARTINO	\$10.5
LYCHEE AND ROSE MARTINO	\$10.5
AMERETTI SOUR	\$10.5
SISTER SISTER	\$10.5
A GOOD TIME	\$10.5

Bar Snacks

BUFFALO CRISPY PIGS' EARS	\$5.9
SMOKED TRUFFLE RICOTTA	
WARM MARINATED MIXED OLIVES	\$6.5
HOUSE MADE MIXED NUTS	\$5.2

Wolfe Molone Menu



SWEET POTATO CHIPS W/ MISO
AIOLI \$7.8

Digestive

MONTENEGRO (ITL)

CALVADOS (FRA)

ARMAGNAC (FRA)

CAMUS BORDERIES XO COGNAC (FRA)

LIMONCELLO (BASS FLINDERS)

SWEET THINGS

NV 'THE CURE ' FORTIFIED PINOT
NOIR – BELLARINE VIC \$40.5

NV RARE MUSCAT 375ML – KAY
BROS – MCLAREN VALE SA \$47.0

2006 SHIRAZ VP – MSV –
BAROSSA VALLEY SA \$39.2

2004 FORTIFIED VINTAGE SHIRAZ
TINTILLA EST 500ML NSW \$49.0

1998 FORTIFIED SHIRAZ (SV)
KNAPPSTEIN CLARE VALLEY SA \$66.6

Mangiare Insieme

LAMB RAGU PAPPARDELLE*

AL AMATRICIANA BUCCATINI*

RISOTTO ALLA MILANESE*

LAMB RAGU PAPPARDELLE^ \$19.6

AL AMATRICIANA BUCATINI \$18.9

Dessert



CHEESE SELECTION

ARGENTINIAN
CHOCOTORTA \$9.8

PANNA COTTA OF THE DAY

TIRAMISU \$11.1

STRAWBERRY SHORTCAKE

DONUTS

Whisky



JOHNNIE WALKER BLACK
(SCO)

STARWARD SINGLE MALT
WINE CASK (AUS)

SUNTORY THE CHITA SINGLE GRAIN
(JAP)

THE GLENLIVET 18YO SINGLE MALT
(SCO)

KAVLAN PODIUM SINGLE MALT (TWN)

NIKKA COFFEY GRAIN

Cocteles

PEÑO SMASH \$11.1

MON'S PALOMA \$10.5

PASSIONFRUIT BATIDA \$11.8

BATCH BREW MARTINI \$14.4

FROZEN STUFF \$9.8

MON'S ROULETTE \$10.5

Picada

MORCON AHUMADO PICANTE \$9.1

LA HOGUERA DUROC SERRANO \$8.5

SALCHI BOSQUE \$9.1

MILAWA DOUBLE CREAM BRIE \$8.5

PARAJE SOTUELAMOS
MANCHEGO \$8.5

CURADO CABRA SEMI AL
PIMENTON \$9.8

Bubbles

'THE COUNTESS ' SPARKLING
GRIS-WILD GAME (SA) \$8.5

Wolfe Molone Menu



PROSECCO AMANITI (ITL)	\$7.8
RUINART BRUT CHAMPAGNE (FRA)	\$15.0
RUINART ROSÉ CHAMPAGNE (FRA)	\$20.9
RUINART BLANC DE BLANC CHAMPAGNE (FRA)	\$20.9
BLANC DE NOIR VINKARA (TUR)	

Vermouth – Bringing Sexy Back

2016 TURMEON VERMOUTH – MORATA DE JALON (ESP)	\$6.5
2016 TURNMEON BLANCO – MORATA DE JALON (ESP)	\$6.5
2016 TURNMEON ROSE – MORATA DE JALON (ESP)	\$6.5
2016 REGAL ROGUE – LIVELY WHITE – (AUS)	\$6.5
2016 REGAL ROGUE – BOLD RED – (AUS)	\$6.5
2016 REGAL ROGUE WILD ROSÉ (AUS)	\$6.5

These Types Of Dishes Are Being Served

DESSERTS

CHICKEN

ICE CREAM

MUSSELS

SALAD

LAMB

Main

COUPLE'S PACK 2 CHEESES, 2 CHARCUTERIE BUBBLES	\$55.5
--	--------

3 CHEESES, 3 CHARCUTERIE (CHOICE OF WINE, SPARKLING OR BEER)	\$78.4
--	--------

4 CHEESES, 4 CHARCUTERIE PREMIUM WINE	\$98.0
---------------------------------------	--------

2 CHEESE, 4 CHARCUTERIE, 6 BEERS	\$64.7
----------------------------------	--------

2 CHEESE, 2 CHARCUTERIE (CHOICE OF WINE, SPARKLING OR BEER)	\$58.2
---	--------

WANT MORE WINE BEER?	\$25.5
----------------------	--------

RICOTTA DUMPLINGS*

Sparkles

2016 CAVA – BEST OF SPAIN (ESP)	\$45.1
---------------------------------	--------

NV HARVEST BLANC DE BLANCS – UNICO ZELO (SA)	\$34.6
--	--------

NV AMANTI PROSECCO DOCG VENETO (ITL)	\$32.0
--------------------------------------	--------

2017 PROSECCO – BOX GROVE VINEYARD – TABILK (VIC)	\$34.0
---	--------

NV CHAMPAGNE FLEURY BLANC DE NIOR BRUT (FRA)	\$64.7
--	--------

NV MONMOUSSEAU CUVEÉ (FRA)	\$60.1
----------------------------	--------

2016 'BELLA MONTE ' SPARKLING MONTEPULCIANO – KIMBOLTON (SA)	\$47.0
--	--------

Bottles & Cans

BROOKVALE UNION GINGER BEER (330ML CAN) VIC	\$5.9
---	-------

LITTLE APPLE CIDER – 2 BROTHERS VIC	\$5.9
-------------------------------------	-------

OTWAY LIGHT – PRICKLY MOSES VIC	\$5.9
---------------------------------	-------

WHITE RABBIT – WHITE ALE	\$5.9
--------------------------	-------

IPA – KONA – HAW	\$5.2
------------------	-------

GOLDEN ALE – KONA – HAW	\$5.2
-------------------------	-------

Wolfe Molone Menu



WOLF OF THE WILLOWS SMOKED PORTER \$5.9

Petiscos

GRILLED HANDMADE PORK CHORIZO* \$11.1

BLUE SWIMMER CRAB TACO \$11.8

12 HOUR BRAISED PULLED PORK* \$10.5

CORN HUMITAS LLAWJA DE MANI \$9.1

JALAPEÑO MANCHEGO POTATO CROQUETTES* \$7.8

BRAZILIAN ACARAJE (BLACK EYED PEA FRITTER) \$11.1

SKEWERED QUEIJO DE COALHO* \$9.1

Skinsy, Natsy & Natural

'B 'ROSE ' YETTI THE KOKONUT \$9.1

RED MUSCAT YETTI THE KOKONUT \$9.1

METHODE ANCESTRAL CHENIN BLANC VINO VOLTA (WA)

ESOTERICO UNICO ZELO (SA)

THE ARTISAN LAVA MT GAMBIER (SA)

SEAFOAM PET NAT UNICO ZELO

AMBER BY BEN HAINES (VIC)

Ingredients Used



CHEESE

MANGO

DUCK

GINGER

BISCUIT

MISO

PORK MEAT

Sticky & Sweet

2018 MOSCATO D'ASTI – SOUGAL – CASTIGLIONE TINELLA (ITL) \$35.9

2016 LATE HARVEST VIOGNIER – BOX GROVE – TABILK (VIC) \$25.5

2014 'MR ' MOSCATEL – TELMO RODRIGUEZ – MALAGA (ESP) \$45.1

2014 SAUTERNES – CHÂTEAU FILHOT – 375ML BORDEAUX (FRA) \$49.7

2016 HARVEST FURMINT HARSLEVELU – ROYAL TOKAJI 500ML (HUN) \$31.4

2015 FORTIFIED DUCK – WILD DUCK CREEK – HEATHCOTE (VIC) \$47.0

NV RESERVE TAWNY PORT – C.N.KOPKE – (POR) \$42.5

NV PEDRO XIMENEZ – NORTH STAR – (ESP/SCO) \$58.2

Pinks

2017 ROSÉ APPLE TREE – ORANGE (NSW) \$18.9

2016 ROSADO – ANCIENT VINES BEST OF SPAIN (ESP) \$32.7

2018 ROSE MONTEPULCIANO KIMBOLTON – LANGHORNE (SA) \$34.0

2018 ROSE – GRANACHE MATARO – TONIC WINES CLARE VALLEY \$36.6

2017 ROSE – LONELY VINEYARD – EDEN VALLEY (SA) \$35.9

2017 ROSÉ LIMNIONA SYRAH – THEOPETRA ESTATE (GRE) \$45.1

2018 MAGNIFIQUE ROSE – UNICO ZELO – POLISH HILL \$32.0

2017 ROSÉ – MUGA – RIOJA (ESP) \$38.6

2016 ROSÉ – WILLIAM CHASE PROVENCE (FRA) \$39.9

2017 ROSÉ – DOMAINE COSTA LAZARIDI (GRE) \$51.6

Wolfe Molone Menu



2013 LES CLANS ROSE –
CHATEAU D'ESCLANS \$169.9
PROVENCE (FRA)

2013 GARRUS ROSE – CHATEAU
D'ESCLANS PROVENCE (FRA) \$215.6

ROSÉ ORAGAMI (SA)

ROSÉ CHATEAU MUSAR (LEB)

'THE FLOOZY ' ROSÉ HUGH HAMILTON
(SA)

THEOPETRA ESTATE ROSÉ METEORA
(GRE)

Cocktails



PINA COLADA \$12.4

SEASONAL G T \$11.8

NEGRONI \$11.1

TRUE ITALIAN SPRITZ \$11.1

2 WAYS BATCH BREW MARTINI \$14.4

PASH DASH \$12.4

WOLFE'S BLOODY STAND OFF \$11.8

THE WING WOMAN \$11.8

DARK STORMY TIKI \$11.8

SOUTH SIDE AVIATION \$12.4

WHISKY HUSTON \$12.4

LYCHEE MARTINI \$11.1

MOJITO \$9.8

CAIPIRINHA \$10.5

MEZCAL JACKSON \$13.1

WING WOMAN \$13.7

JIMINY GIMLET \$12.4

Whites

2016 RESERVE PINOT BLANC –
DOMAINE DUSSORT – ALSACE \$58.2
(FRA)

2015 SOAVE – G.B. BERTANI –
SOAVE HILLS (ITL) \$54.9

2017 RIESLING – KOPPAMURRA –
CLARE VALLEY (SA) \$24.2

2009 RIESLING (MUSEUM
RELEASE) JOURNEY'S END \$37.2
WATERVALE

2018 RIESLING, PINOT GRIS,
GEWURZTS – TORU T.W.R – NZ \$35.9

2016 VERDEJO – BEST OF SPAIN
(ESP) \$32.0

2018 FIANO – JADE JASPER –
RIVERLAND (SA) \$35.3

2018 GRÜNER VELTLINER –
GROISS – WEINVIERTEL (AUS) \$40.5

2016 CHENIN BLANC – LA LISSE
SIOE D'LVOIRE-LANGUEDOC \$36.6
(FRA)

2018 PINOT GRIS – HARVEST –
ADELAIDE HILLS (AUS) \$35.9

2018 'ALISIA ' PINOT GRIGIO I.G.T
– ASTORIA – (ITL) \$35.9

2018 CODA SAUVIGNON BLANC –
SKIGH WINES (WA) \$32.0

2017 SEM SAUVIGNON BLANC –
APPLE TREE – ORANGE (NSW) \$18.9

2018 SAUVIGNON BLANC –
RUSSIAN JACK – MARLBOROUGH \$25.5
(NZ)

2018 SAUVIGNON BLANC –
HARVEST – BIRDWOOD (SA) \$35.9

2015 SANCERRE BLANC – DANIEL
CHOTARD – LOIRE (FRA) \$47.0

2016 POUILLY FUMÉ – REGIS
MINET – LOIRE (FRA) \$53.6

2017 GEWURZTRAMINER –
GILBERT – ORANGE (NSW) \$36.6

2013 COTE DU RHONE BLANC
DOMAIN LA LAYRE (FRA) \$37.9

2015 CHABLIS AC – ETIENNE
BOILEAU – (FRA) \$44.4

Wolfe Molone Menu



2017 CHABLIS 1ER CRU VAILLONS – CHRIS MOREAU – (FRA)	\$96.7
2016 CHARDONNAY – APPLE TREE – ORANGE – (NSW)	\$18.9
2018 CHARDONNAY – TONIC WINES – CLARE VALLEY	\$38.6
2017 'WALLIJAK ' CHARDONNAY – SINCLAIR OF SCOTSBURN (VIC)	\$32.0
2018 CHARDONNAY – MC GLASHANS WINE – WALLINGTON (VIC)	\$37.2
THE PEOPLE ARE THIRSTY SOAVE (ITL)	
SAUVIGNON BLANC LYRARAKIS (GRE)	
CHARDONNAY MCGLASHAN (VIC)	
WHITE BY BEN HAINES (VIC)	
NARINCE VINKARA ANATOLIA (TUR)	

Reds

2016 'LA SCANDALEUSE ' GAMAY – DOMAINE METRAT (FRA)	\$51.6
2016 'L 'ALCHIMISTE FLEURIE – ANNE SOPHIE DUBOIS (FRA)	\$71.9
2017 LES VIGNERONS – GAMAY NOIR – SAINT-POURCAIN (FRA)	\$37.2
2018 PINOT NOIR – MCGLASHAN – BELLARINE – (VIC)	\$35.9
2018 'LITTLE SHINY ' PINOT NOIR – SHINY WINE – (TAS)	\$42.5
2015 PINOT NOIR 375ML – AMISFIELD – CENTRAL OTAGO (NZ)	\$28.8
2018 PINOT NOIR – HARVEST – ADELAIDE HILLS (SA)	\$34.0
2017 PINOT NERO – LA PROVA (SA)	\$38.6
2013 PINOT NOIR – PRINCE ALBERT – GEELONG (VIC)	\$58.8
2017 'CARANTO ' PINOT NOIR I.G.T – ASTORIA (ITL)	\$36.6

2016 BOURGOGNE ROUGE – FRANCOIS LUMPP – BURGUNDY (FRA)	\$107.8
2015 'PELO ' CABERNET FRANC – DOMAINE LE PETIT ST VINCENT – SAUMUR CHAMPIGNY	\$84.3
2016 'BENIGN NEGLECT ' MERLOT – CORK CUTTERS – (SA)	\$31.4
2017 MONTEPULCIANO – DELINQUENTE – RIVERLAND	\$36.6
2016 MONTEPULCIANO – THE LONELY VINEYARD – EDEN VALLEY	\$35.9
2017 NEBBIOLO – ADELINA – WOODSIDE	\$53.6
2018 'TRUFFLE HOUND ' NEBBIOLO BARBERA – POLISH HILL (SA)	\$34.6
2017 'ETERNAL RETURN ' NEBBIOLO BARBERA DOLCETTO (SA)	\$35.9
2016 CHÂTEAUNEUF-DU-PAPE – CHATEAU MONT REDON (FRA)	\$91.5
2017 CÔTES DU RHÔNE (GSM) – DOMAIN CHARVIN (FRA)	\$60.1
2017 SANGIOVESE – FAT SPARROW – HEATHCOTE (VIC)	\$25.5
2015 SANGIOVESE – BACCHUS HILL – BACCHUS MARSH (VIC)	\$35.9
2012 'TRASGAIA ' I.G.T – SANGIOVESE CAB SAV CAB FRANC (ITL)	\$81.7
2017 CHIANTI – CASTELLO DI QUERCETO – TUSCANY (ITL)	\$36.6
2016 PRIMITIVO – 12 E MEZZO – PUGLIA (ITL)	\$32.0
2016 TEMPRANILLO – BEST OF SPAIN – EL LOEZ (ESP)	\$34.6
2016 TEMPRANILLO RESERVA (ESP)	\$40.5
2008 CABERNET SAUVIGNON – BACCHUS HILL (VIC)	\$32.0

Wolfe Molone Menu



2017 'ABACUS ' CABERNET SAUVIGNON – SKIGH WINES (WA)	\$39.9
2013 CABERNET SAUVIGNON – CORK CUTTERS – BAROSSA (SA)	\$36.6
2015 'BACKLIGHT ' MATARO GRANACHE – GESTALT (VIC)	\$38.6
2017 MATARO – FAMILIAR CREATURES – MCLAREN VALE	\$38.6
2017 MARATO – TONIC WINES – CLAIR VALLEY (SA)	\$45.1
2015 NERO D'AVLOA – BRASH HIGGINS – MCLAREN VALE (SA)	\$65.3
2018 NERO D'AVOLA – UNICO ZELO – RIVERLAND (SA)	\$34.6
2016 SHIRAZ – APPLE TREE – LOGAN (NSW)	\$18.9
2015 SHIRAZ – DRY STONE – MCLAREN VALE	\$27.4
2016 SHIRAZ – JUXTAPOSED – BLEWITT SPRINGS	\$39.9
2015 SHIRAZ – THE LONELY VINEYARD – EDEN VALLEY	\$38.6
2018 'SUPER FLY ' SHIRAZ – ROCK OF WISDOM – BAROSSA	\$28.8
2014 SPRINGFLAT SHIRAZ (375ML) – WILD DUCK CREEK – (VIC)	\$37.9
2013 SYRAH CROZES HERMITAGE (375ML) 'CUVEE ALBERIC BOUVET '	\$38.6
2014 'THE PIECE ' SHIRAZ – LONGVIEW – ADELAIDE HILLS (SA)	\$64.0
2016 'YELLOW HAMMER HILL ' SHIRAZ MALBEC – WILD DUCK CREEK – HEATHCOTE (VIC)	\$42.5

2017 TOURIGA NACIONAL – VINTELOPER ADELAIDE HILLS (SA)	\$34.0
2013 'GRANIT ET MANGANÈSE ' GAMAY – DOMAIN DE BEL AIR (FRA)	\$91.5
2016 'LES BURDELINES ' GAMAY – DOMAIN DE BEL AIR (FRA)	\$71.9
2015 'SMALL BATCH ' PINOT NOIR – JOURNEY WINES (VIC)	\$97.4
2013 NEGROAMARO DEL SALENTO IGP – COLLEZIONE PRIVATA (ITL)	\$90.8
2013 PRIMITIVO PRIVATE COLLECTION VARVAGLIONE (ITL)	\$101.9
2005 MAURICE O'SHEA SHIRAZ – MOUNT PLEASANT HUNTER (NSW)	\$209.1
2012 CABERNET SAUVIGNON, MERLOT – MODA – JOSEPH (SA)	\$111.1
2011 BERRANDE – QUINTA DA MURADELLA – MONTERREI (ESP)	\$111.1
2004 MERLOT TERRA ROSSA – PARKER COONAWARRA ESTATE	\$101.3
2003 MERLOT – PASSING CLOUDS	\$117.6
2012 TEYSSIER GRAND CRU CLASSÉ – ST.EMILION – BORDEAUX	\$73.2
2012 DAGROMIS BOROLO DOCG – GAJA – PIEMONTE (ITL)	\$169.9
PINOT NOIR NINTINGBOOL (VIC)	
BARBERA CUSSIN (ITL)	
MONTEPULCIANO AVEROFF (GRE)	
SANGRANTINO SUSURO (SA)	
FAIRBANK SYRAH SUTTON GRANGE (VIC)	

Wolfe Molone Menu



Wolfe Molone

282 Centre RdAUVIC 3204,
Bentleigh, United States

Made with menuweb.menu

Opening Hours:

Friday 12:00-15:30 17:30-19:30 17:00-22:30

Saturday 12:00-15:30 17:30-19:30
17:00-22:30

Sunday 12:00-15:30 17:30-19:30 16:30-21:45

Tuesday 17:30-19:30 16:30-21:45

Wednesday 17:30-19:30 16:30-21:45

Thursday 17:30-19:30 16:30-21:45

