

Late Summer

PLEASE ORDER
AT THE BAR WITH
YOUR TABLE NO.

WED - THUR *'ferry good'* LUNCH DEAL

Fish 'N' chips & Ferry — Week day pre fixed lunch

Fried fish cake, mussels or fish + chips
w Quealy Estate pinot gris or pinot noir 24.95



SNACKS

Today's Oysters served natural or
Bloody Mary dressing (LF) 6 for 27.50 or 12 for 50

Warm Malted Ciabatta w butter or Mt Zero EV olive oil (V) 7

Warm Mt Zero Olives (GF) (V) (VG) 9

Kingfish san choi bao 22

Smoked Ora King Salmon w devilled eggs 22
add organic Yarra Valley Salmon caviar +2.5

Artisan Cured Meat Selection w pickled stone fruits
Mortadella, nduja, prosciutto, truffle & fennel salumi 30

BBQ Sardines Sweet n Sour w pine nuts, rasins & spices (GFO) 18

Cloudy Bay Clams w triple smoked bacon, Kilpatrick sauce 9.5 each

MUSSEL BAR

Kinkawooka Mussels 24

Genovese - basil, garlic, pine nuts & parmesan (GFO)
Neopolitan - fragrant tomato & seaweed broth
Marinière - white wine, garlic, celery & parsley

VEGETARIAN

All below dishes can be tailored to your dietaries
please state when ordering VG/LOW FODMAP/GF

Heirloom zucchini & buffalo milk ricotta risotto (V) 30
Or w vegan cashew goats' cheese (VG) 28

Late summer tomatoes & avocado panzanella salad (V) (VG) (GFO) 24

FISH COOKERY

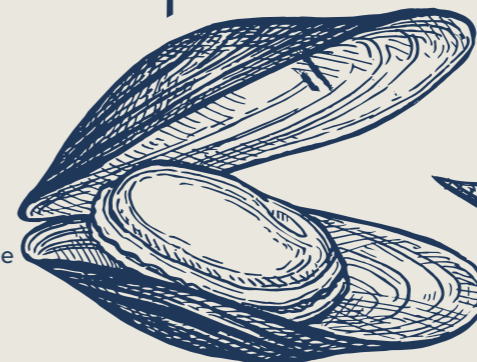
Crumbed Fishcakes w snow pea tendrils & cucumber + tartare sauce 22

Morgans Fish Pie w mash & roasted fennel, snapper, garfish, leeks
& tarragon velouté min 2 persons (please allow 30min) 65

FISH'N'CHIPPER

Our chef suggests the cooking method that best
suits the variety. All served with snow pea tendril
salad, seaweed salted chunky chips or mash

SAUCES Grilled – salsa verde | Fried – tartare



We are proud
to showcase our
suppliers!



SIDES & SALADS

Mushy peas (V) (VG) (LF) 6

Heirloom tomatoes + basil salad (V) (VG) (LF) 14

French fries (V) (VG) (GFO) (LF) (GF) 10

Seaweed salted chunky chips (V) (VG) (LF) (GF) 12

Greek salad w aged fetta (GF) (V) (LFO) 16

Mash (V) (GF) (LF) 9

SPECIALS

WEDNESDAY NIGHT

3241 Kinkawooka Mussels

Genovese, Neapolitan or Marinière served
with Ciabatta BBQ 24.95

THURSDAY NIGHT

Rib Roast

Peppered rib of beef with Paris mash
& peppercorn sauce + glass of Quealy Estate
Pinot Noir 29.95

FRIDAY LUNCH

A 'Fish' ionados Club lunch deal

2 courses + glass of Quealy Estate Pinot Gris
or Pinot Noir + Coffee 39.95

BURGER BAR

All served with fries | Gluten free buns + 3

True Blue Grass-Fed Beef Burger w cheese,
pickles, onions + beetroot (GFO) (LFO) 24

The Plantation Burger w spiced chickpea patty, vegan
cashew cheese, pickles, onions + beetroot (V) (VG) 22

Fish Burger w crumbed MSC Hake, pickles,
iceberg + tartare sauce (LFO) 25

BBQ MEATS

Rangers Valley 300g flank steak w rosemary,
mushroom & peppercorn sauce (GF) 45

DESSERT

Chocolate brownies w peanut dulce de leche 15

Seasonal Pavlova w late summer berries & rose water 15

Cheese board with all the trimmings 10/36

Comte Gruyere, mature hard, cow's milk, FRA

Fromage D'affinois Brebiset, sheeps milk, FRA

Barely Buzzed, semi hard, cow's milk, USA

Cropwell Bishop, hand ladled Shropshire blue, cow's milk, ENG

SMALL FRIES

Parmesan crumbed chicken & fries 15

Mini fish'n'chips grilled or fried 15

Linguine Napoli 15

Mini beef burger 15



(V) Vegetarian | (VG) Vegan | (GF) Gluten free

(GFO) Gluten free option | (N) Contains nuts

(LF) Low FODMAP - no onion or garlic | (LFO) Low FODMAP option

15% surcharge applies on public holidays. Our food may contain nuts or other allergens.
We aim to be flexible to accommodate dietary requirements, please refer to our staff on
what variations are possible.

Follow us on Instagram – [morgans_sorrento](#)

Bookings through our website – [morganssorrento.com.au](#)

All event enquiries – [info@morganssorrento.com.au](#)

