

Food Menu

Morgan's
BEACH SHACK

SMALL PLATES

Freshly shucked oysters w. shallot vinaigrette (gf)	4ea
Pea, mint + parmesan arancini (n,v)	4ea
Lamb skewers w. pickled cucumbers + cumin yoghurt (2)	22
Lightly fried calamari w. wild roquette, shallot, fresh lemon + aioli (gf)	24
Spencer Gulf prawns w. fresh lemon + cocktail dressing (gf)	32
Prosciutto di Parma, burrata, vincotto + charred bread (gfo)	24
Fried buttermilk chicken w. Sriracha mayonnaise (gf)	16
Lobster roll w. watercress + shallot	14
QLD soft shell crab taco w. gribiche, iceberg + tomato (2) (gf)	18
Local mussels w. white wine, garlic, garden herbs + charred bread (gfo)	24

TO FINISH

Chocolate mousse w. passionfruit curd + chocolate soil (n,gf)	14
Vanilla bean pannacotta w. peach granita (gf)	14

LARGE PLATES

Seafood linguini w. local mussels, prawns, scallops, vongole garlic + chilli	34
Ora salmon w. new season potato, sugar snaps + mustard dressing (gf)	32
Roast cauliflower, pumpkin, kale, salad finished w. macadamia nuts (n,gf,v,vg) Add lamb skewers / Add chicken	20 +9
Beer battered whiting w. garden leaves + french fries	34
Pan fried free-range chicken 'Milanese' schnitzel w. iceberg + salted ricotta	30
Gippsland scotch fillet w. garlic butter + french fries (gf) Horseradish / English mustard / Dijon mustard / wholegrain mustard	38 +2
Cheeseburger w. mac sauce, cheese, lettuce, pickles + french fries	24
Southern fried chicken burger w. iceberg, Sriracha aoli + french fries Cheddar / jalapeños / dill pickles Gluten free bun Bacon	24 +2 +3 +4

Cheese board Daily selection w. charred bread, crackers + muscatels (gfo,v)	
One variety 50gm ea	12
Two variety 50gm ea	21
Three variety 50gm ea	30

SIDES

Heirloom tomatoes w. vincotto + basil (gf,v,vg)	16
Iceberg w. salted ricotta + garden herbs (gf,v)	14
Garden leaves w. tarragon vinaigrette + radish (gf,v,vg)	10
French fries w. ketchup or aioli (gf,v,vg) Mac sauce / Sriracha mayo	9 +2

KID'S MENU

Cheeseburger w. ketchup, cheese + french fries	16
Linguini w. tomato + basil (v)	16
Grilled free-range chicken w. choice of garden leaf salad or fries (gf)	16
Fish & chips w. ketchup	16
100% natural pure pops Assorted flavours	5

n – Contains Nuts / **gf** – Gluten Free /
gfo – Gluten Free Option / **v** – Vegetarian / **vg** – Vegan

Order & pay at the bar, please quote table number.
10% surcharge on public holidays. No alterations please.

Drinks Menu

A FULL RANGE OF MORNINGTON BEER, WINE & CIDER IS AVAILABLE AT
MORGAN'S WINE STORE & ALE HOUSE; TAKEAWAY ALSO AVAILABLE

Morgan's
BEACH SHACK

MORNINGTON PENINSULA WINE

WINE FROM THE BARREL

Beach Shack Red	7.5 / 22 / 39
Beach Shack White	7.5 / 22 / 39

SPARKLING

Miceli Sparkling	12 / 65
Circe Blanc de Blanc	88

ROSÉ

Portsea Estate Rosé	12 / 55
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WHITE

Paradigm Hill Riesling	12 / 55
Foxeys Hangout Pinot Gris	12 / 55
Montalto Pennon Hill Sauvignon Blanc	11 / 50
Kerri Greens Chardonnay	12 / 54
Scorpo Aubaine Chardonnay	14 / 65

RED

Quealy Pinot Noir	12 / 54
Circe Pinot Noir	14 / 68
Elgee Park Cabernet Merlot	13 / 62
Stumpy Gully Sangiovese	11 / 50
Paringa Estate 'PE' Shiraz	12 / 60

BEER

DRAUGHT BEER

Boags Draught	5.5 / 10
Furphy Ale	6 / 11
Little Creatures Bright Ale	6.5 / 12
Pipsqueak Cider	6.5 / 12

BOTTLED BEER

Mornington Peninsula Brewery IPA	10
Mornington Peninsula Brewery Pale Ale	10
Mornington Peninsula Brewery Brown Ale	10
Red Hill Brewery Wheat Beer	10
Red Hill Brewery Pilsner	10
Red Hill Brewery Golden Ale	10
Hix Beer Dromana Stout 500ml	12
Hix Beer Dromana Aussie Pale Ale 500ml	12
Ten Sixty One Cider	10
Kona Brewing Longboard Lager	10
Kona Brewing Big Wave Golden Ale	10
Kona Brewing Hanalei Island IPA	10
Melbourne Bitter 750ml	12
Boags Light	7
XXXX Summer Ale	9

CHAMPAGNE

NV Moët & Chandon Imperial Brut	20 / 120
NV Moët & Chandon Rose Imperial	175
NV Veuve Clicquot Brut	150

COCKTAILS

APEROL SPRITZ

N.P. Sparkling, Aperol, soda, fresh orange	17
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BEACH SHACK PUNCH

Appleton's & Sailor Jerry rum, Cointreau, lime juice, orange juice, pineapple juice	17
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MOJITO

Appleton's rum, lime, sugar, mint	17
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BULLDOG BRAMBLE

Bulldog gin, creme de cassis, lemon, blackberry	17
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BEACH SHACK COSMO

Belvedere vodka, Cointreau, cranberry juice	17
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PIMM'S CUP

Pimm's, dry ginger ale, lemonade, cucumber, orange, mint, strawberry	14
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ESPRESSO MARTINI

Belvedere vodka, Kahlua, Niccolo espresso	17
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EL DIABLO

Espolon Reposado tequila, creme de cassis, ginger beer, blackberry	17
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SORRENTO COOLER

Hendricks gin, elderflower cordial, apple juice, cucumber, lime	17
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SOUTHERN BELLE

Wild Turkey American Honey, peach iced tea, lemon, mint	17
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TOMMY'S MARGARITA

Espolon Reposado tequila, Cointreau, lime, agave syrup	17
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APERITIVO

Aperol, Campari or Pimm's	10
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SPIRITS

Belvedere Vodka	10
Bulldog Gin	10
Hendricks Gin	12
Espolon Reposado Tequila	10
Glenmorangie Scotch Whisky	10
Appletons VX Rum	10
Sailor Jerry Rum	10
Wild Turkey	10
Mezcal Amores Espadin	15
Cointreau	10
St Remy VSOP Brandy	9

NON-ALCOHOLIC

CocaCola, lemonade, blood orange, lemon lime bitters, soda, tonic, ginger ale	5
Noah's Juices	6

MINERAL WATER

San Pellegrino Mineral Water 500ml	7
Aqua Panna Still Water 500ml	7

HOT BEVERAGES

Coffee by Niccolo	4.5
Extra shot, soy	+0.5
Tea by Tea Drop	4.5