

Morgan's

WINE STORE
& ALE HOUSE

Mornington Peninsula Wine Menu

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

Mornington Peninsula Brewery

DRAFT BEER

Lager	5.5 / 11
Hop Culture session IPA	6 / 12
Pale Ale	6 / 12
Speciality tap beer	

A full range of Mornington Peninsula beer and cider available in the fridge.

Food Menu

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)	18
Local mussels w. white wine, garlic, herbs + charred bread (gfo)	24

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 (gf,v,vg)	9
w. ketchup or aioli	
Mac sauce / Sriracha mayo	+2

To finish

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

CHEESE BOARD

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