

Autumn Menu

TO BEGIN

Appellation oysters natural, apple + cucumber mignonette	\$18 for 4
Organic Mossy Willow radishes w. yoghurt + Dukkah	\$12
Fresh fig, wagyu bresaola, pine nut + rocket	\$16
Poached salmon rilette, potato crisps + crudité	\$21
Peninsula avocado ceviche, crisp school prawns	\$22

VEGETABLE + ACCOMPANIMENTS

Rustic french fries	\$12
Butter lettuce, fine herbs, egg, radish + buttermilk dressing	\$14
Cabbage salad + fennel, mint, chilli oil + peanuts	\$14
French beans, tarragon + chicken crackling	\$16
Warm potato salad, caesar garnish	\$16
Spiced beetroot, goat curd, preserved lemon + basil	\$18
Fregola, pine nut, soft egg, pine mushroom + Main Ridge Capony	\$26

FROM THE SEA

Dromana mussels, sour red curry	\$24
Grilled calamari, fennel stew + green sauce	\$26
Mornington brown ale battered flathead w. classic condiments	\$26
Hawkes farm potato + lobster salad	\$29
Spanner crab + clam linguine, tomato butter + sorrel	\$39
Grilled swordfish, pistachio + tarragon pesto, squash	\$42

FROM THE LAND

Harissa glazed quail, cauliflower skordalia + roasted grapes	\$24
Morgan's 200gm grass-fed beef burger	\$24
Roast chicken by the half w. ginger + spring onion gravy	\$39
Free range pork cutlet, sobrasada + salsa verde	\$42
350gm Grass fed scotch fillet	\$44
600gm Dry aged club steak on the bone	\$65
Steaks accompanied by smoked tomato w. rocket + anchoiade	
Cumin spiced lamb shoulder cooked on the bone	\$44/\$79

DIETARIES

In order to enjoy our food, we aim to be flexible to accommodate dietary requirements, please refer to our staff on what variations are possible to menu items.

OUR PHILOSOPHY REFLECTS
THE CELEBRATION OF GREAT FOOD,
DESTINATION & SOCIAL INTERACTION.

Morgan's is all about the provenance of the food we are serving.

The menu is crafted in partnership with the best producers and providores from the local region. Our food is designed to share with a focus on small and large grazing plates to ensure the dining experience is accessible, engaging and enduring.

Morgan's