



Welcome back to Morgan's.

We are celebrating our site history when The Koonya Hotel & Morgan's Bar were 'swinging'. Our 'new normal' is signature burgers, comfort food, pub classics, cold beer & fine local wine.

MENU

Freshly shucked Sydney rock oysters w. apple cider & seaweed vinegar mignonette
or Pacific w. Bacon & Kilpatrick sauce

30/55

Warm Mount Zero olives

9

Fried chicken burger w. Mexican cabbage salad, chipotle relish, guacamole + jalapeños

23

'True blue' beef burger w. lettuce, cheese, pickles, beetroot + onion marmalade

27

Plantation burger w. spiced chickpea patty, vegan cashew cheese, pickles, onions + beetroot

23

Gluten free bun, Add bacon +3

Premium 'steak of the week' w. celeriac remoulade + parsley salad

M.P.

Authentic chicken Parmigiana w. prosciutto, fior di latte + BBQ asparagus

36

Field mushroom risotto w. truffled pecorino cheese

34

Beef & brown ale pie, mash & 'devilled' sauce

29

Crumbed butterflied Garfish w. pickled wild fennel + tartare sauce

M.P.

Seared ocean Trout w. spicy taramind caramel + green mango salad

38

Wagyu beef Rendang w. roast pumpkin + fragrant turmeric & pepita rice

28

BBQ asparagus w. pecorino + herb & balsamic dressing

14

Iceberg, cucumber & mint salad + salted ricotta

12

French fries

10

AFTERS

'Upside down' mango & lychee cheese cake

15

Passionfruit Pavlova

12

Artisan 'cheese of the day' w. all the trimmings

18



DRINKS LIST

Tap Selection

Pots/Pints

Heineken

8/15

Furphy

6/12

Little Creatures Pale

7/14

Mornington Brewery 'Hop Culture' Session IPA

6/12

Ten Sixty One Cider

6/12

Mornington Peninsula Wine

Quealy Estate 'Secco Splendido' Pet-nat Sparkling

14/62

Ocean Eight Rose

12/55

Quealy 'Musk Creek' Pinot Gris

13/59

Kerri Green's 'Pig Face' Chardonnay

12/54

Quealy Estate Pinot Noir

14/62

Quealy Estate Shiraz

14/62

Cocktails

Aperol Spritz

18

Bloody Mary

16

Tommy's Margarita

20

Espresso Martini

20