



## INDOOR MENU

Table service provided.

### To Start

- Freshly shucked Sydney rock oysters w. apple cider & seaweed vinegar mignonette  
30/55  
Warm Mount Zero olives  
9  
Malted wheat ciabatta bread & butter  
10  
Thai Fish cakes w. fragrant watermelon salad  
20  
Chilled Tiger Prawns (in the shell) w. spicy salsa rojo  
26  
Black bean hummus w. zaatar flatbread, sweetcorn + squash & fetta salad  
18  
Local mussels 'Pomodoro' w. brothy style tomato sauce + garlic & sea parsley bread  
24

### Mains

- Fried chicken burger w. Mexican cabbage salad, chipotle relish, guacamole + jalapeños \*  
27  
'True blue' beef burger w. lettuce, cheese, pickles, beetroot + onion marmalade \*  
29  
Plantation burger w. spiced chickpea patty, vegan cashew cheese, pickled red cabbage + beetroot marmalade \*  
25  
\* Burgers served with French fries. Gluten free bun or add bacon  
3  
300g 'Bass Strait' grass fed sirloin (TAS) #  
44  
400g 'Vintage' slow grown, grass fed Galician rib eye fillet (TAS) #  
62  
# Steaks served w. root vegetable mustard remoulade, parsley salad + peppercorn sauce  
Authentic chicken 'Parmigiana' w. prosciutto, fior di latte + BBQ asparagus  
36  
Sicilian style goat's cheese ravioli w. Vidalia onions, pumpkin, raisins + pine nuts (V)  
35  
Snapper & scallop pot pie w. Paris mash + tarragon velouté sauce  
60 (serves 2)  
Crumbed King George whiting w. pickled wild fennel + tartare sauce  
40  
Seared ocean Trout w. spicy tamarind caramel + green mango salad  
38  
Warm 'Sichuan style' duck salad w. garlic cucumber pickle, ginger + snow peas  
36

### Sides

- BBQ asparagus w. pecorino + herb & balsamic dressing  
14  
Iceberg, cucumber & mint salad + salted ricotta  
12  
French fries  
10

### Afters to Share

- 'Upside down' mango & lychee cheese cake  
15  
Pavlova w red fruits & blood orange sorbet  
17  
'Comte Gruyere' cheese w. all the trimmings  
18

**insta:** morgans\_sorrento



**INDOOR DRINKS**  
Table service provided.

**Tap Selection**

Pots/Pints

Heineken

8/15

Furphy Ale

6/12

Furphy 'Crisp' Lager

6/12

Little Creatures Pale

7/14

**Mornington Peninsula Wine**

Quealy Estate 'Secco Splendido' Pet-nat Sparkling

14/62

Kerri Greens Rose

13/59

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

18

Tommy's Margarita

22

Espresso Martini

22