



## 'AL FRESCO' MENU

Please scan the QR code to place your order. Alternatively, you can order and pay at the bar (Please note table number). Please order from the bar if you have specific dietary requirements or allergies. 20% Public Holiday surcharge applies.



### To Start

**N.B.** If you would like your starters to arrive first please place order before ordering mains.

Freshly shucked Sydney rock oysters w. apple cider & seaweed vinegar mignonette	
	30/55
Warm Mount Zero olives	
	9
Malted wheat ciabatta bread & butter	
	10
Stir-fried Padron peppers w. Anchovy sauce	
	18
Salt cod fritters w. red pepper relish	
	18
Organic Erica tomato salad w. whipped goats cheese, olives + pickled vegetables	
	24
Local mussels 'Pomodoro' w. brothy style tomato sauce + garlic & sea parsley bread	
	24

### Mains

**N.B.** If you would like your mains to arrive together a single order is required.

Fried chicken burger w. Mexican cabbage salad, chipotle relish, guacamole + jalapeños *	
	27
Morgan's beef and bacon burger w. lettuce, cheese, pickles + onion marmalade *	
	29
Vegan 'Plantation' burger w. cashew cheese, pickled red cabbage, onion marmalade + guacamole *	
	25
* All burgers served with French fries. Add gluten free bun	
	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 + organic rocket	
	36
Sicilian style goat's cheese ravioli w. Vidalia onions, pumpkin, raisins + pine nuts (V)	
	35
Furphy beer battered market fish w. French fries + tartare sauce	
	29
Crumbed King George whiting w. pickled wild fennel + tartare sauce	
	40
Seared ocean Trout w. spicy tamarind caramel, fragrant green mango coleslaw, chilli, lime leaves + peanuts	
	38
Steamed Snapper fillet w. young ginger, spring onions and fragrant master stock broth	
	55

### Sides

Iceberg, cucumber & mint salad + salted ricotta	
	12
Organic field grown rocket w. pear and truffled Pecorino	
	18
French fries	
	10

### Afters to Share

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

Book now at [morganssorrento.com.au](http://morganssorrento.com.au) or call 5984 3121

**insta:** morgans\_sorrento



### 'AL FRESCO' DRINKS

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#### 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  
Portsea Estate Rose  
13/59  
Quealy 'Musk Creek' Pinot Gris  
13/59  
Kerri Greens 'Pig Face' Chardonnay  
13/59  
Quealy Estate Pinot Noir  
14/62  
Paringa Estate 'Peninsula' Shiraz  
14/62

#### Champagne

N.V. Veuve Clicquot Brut  
135

#### Cocktails

Aperol Spritz  
18  
Bloody Mary  
18  
Tommy's Margarita  
22  
Mojto  
22  
Seedlip Mojito (Non-Alcoholic)  
14  
Espresso Martini  
22

#### WEEKLY SPECIALS

Wednesday '**Mussels Pomodoro**' from 5pm  
Local mussels w. brothy style tomato sauce + garlic & sea parsley ciabatta  
Only \$14.95

Thursday '**Steak Frites**' from 5pm  
250 gram 'Bass Strait' grass fed beef sirloin w. French fries + sauce 'Bearnaise'  
Only \$24.95

Weekend '**Roast Royale**' Sat. & Sun.  
Slow roasted, grass fed Black Angus sirloin w. Wilson's famous Yorkshire pudding + all the trimmings  
Only \$29.95

Weekend '**Aperitivo**' Morgan's Bar Fri.-Sun. 4pm-6pm  
Freshly shucked oysters & Aperol spritzers  
1/2 Price

The '**Crab Aficionado Society**' every Sorrento full moon weekend Paul Wilson celebrates the crawling crustacean.  
See web site for dates.

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## INDOOR MENU

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