

Morgan's

'AL FRESCO & BAR' 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.

Warm Mount Zero olives	9
Malted wheat ciabatta bread & butter	10
Freshly shucked Sydney rock oysters w. apple cider & seaweed vinegar mignonette	30/55
New style oysters 'Kilpatrick'	6 each
Tuna 'Carpaccio' w. Mount Zero new season olive oil, finger lime, horseradish, organic rocket, capers + sea lettuce	25
Local mussels 'Pomodoro' w. brothy style tomato sauce + garlic & sea parsley bread	24
Heirloom pumpkin salad w. kale, fetta + smashed garlic croutons (V)	20
Duck liver parfait w. mustard leaves, bio dynamic apple relish + warm ficelle	18

Mains

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

Seared ocean Trout w. spicy tamarind caramel, fragrant green mango coleslaw, chilli, lime leaves + peanuts	38
Morgan's famous pie for 2 of market fish, scallops, leeks, mushrooms & tarragon w. seaweed velouté sauce + Paris mash	Market Price
Beer battered fish 'n' chips w. mushy peas, Sarsons vinegar + triple cooked chips	29
Goat's cheese raviolis w. chestnuts, sage + wild mushrooms (V)	39
'Viennese' free range chicken schnitzel w. Winter coleslaw + authentic mushroom sauce	36
Slow cooked lamb shank w. 'Moorish' style chickpea, spinach + broad bean leaf stew	38
300g 'Bass Strait' grass fed sirloin (TAS) #	44
Grass fed Black Angus scotch fillet rib eye w. bone marrow + parsley salad	55
# All steaks served w. celeriac remoulade, parsley salad + peppercorn sauce	
Fried chicken burger w. Mexican cabbage salad, chipotle relish, guacamole + jalapeños *	27
Morgan's beef & bacon burger w. lettuce, cheese, pickles + onion marmalade *	29
Vegan 'Plantation' burger w. cashew cheese, pickled red cabbage, onion marmalade + guacamole (V) *	25
* All burgers served with French fries. Add gluten free bun + 3	

Sides

Winter leaf salad w. Jerusalem artichoke, walnuts, grapes + Roquefort	16
Organic field grown rocket w. pear + truffled Pecorino	18
Roasted Brussel sprouts w. Dukka & sage	9
Triple cooked Russet chips	12
French fries	10

Afters to Share

'Upside down' biodynamic local apple & ginger crumble cheese cake	17
Sticky toffee pudding w. butterscotch ripple ice cream + sherry roasted pears	16
'Comte Gruyere' cheese w. all the trimmings	18

Book now at morganssorrento.com.au or call 5984 3121

insta: morgans_sorrento



'AL FRESCO & BAR' DRINKS

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BEER ON TAP
Pots/Pints

Heineken
8/15
Furphy Ale
6/12
Furphy 'Crisp' Lager
6/12
Little Creatures Pale
7/14

MORNINGTON PENINSULA WINE

2016 Rahona Valley Blanc de Noirs
14/62
2016 Elgee Park Cuvee Blanc
78
2020 Portsea Estate Rose
13/59
2019 Paringa Estate Riesling
54
2019 Ocean Eight Pinot Gris
13/59
2020 Rahona Valley 'Trinity' (Riesling, Pinot Gris, Gewurtztraminer)
59
2019 Kerri Greens 'Pig Face' Chardonnay
13/59
2018 Elgee Park Chardonnay
72
2019 Quealy Estate Pinot Noir
14/62
2016 Ocean Eight 'Aylward' Pinot Noir
110
2013 Merricks Estate Cabernet Sauvignon
62
2018 Paringa Estate 'Peninsula' Shiraz
14/62
2018 Paringa Estate 'The Paringa' Shiraz
160

CHAMPAGNE

N.V. Veuve Clicquot Brut
135

COCKTAILS

Aperol Spritz 18	Bloody Mary 18	Tommy's Margarita 22	Mojito 22	Espresso Martini 22	Negroni 24
Lyre's Italian Spritz (Non-Alcoholic) 14	Virgin Mary (Non-Alcoholic) 12		Seedlip Mojito (Non-Alcoholic) 14		

WEEKLY SPECIALS

<p>Wednesdays 'Wiener' from 5pm</p> <p>'Viennese' free range chicken schnitzel w. Winter coleslaw + authentic mushroom sauce Only \$19.95</p>	<p>Thursdays 'Steak Frites' from 5pm</p> <p>250 gram 'Bass Strait' grass fed beef sirloin w. French fries + sauce 'Bearnaise' Only \$24.95</p>	<p>Fridays & Saturdays 'Burger Bar' Fri. from 5pm Morgan's Bar. Adults only. 'Aperitivo' Fri. & Sat. 4pm-6pm Freshly shucked oysters & Aperol spritzers 1/2 Price</p>	<p>Weekends 'Roast Royale'</p> <p>Black Angus sirloin w. Wilson's famous Yorkshire pudding + all the trimmings (Unavailable on full moons) Only \$29.95</p>	<p>Full Moon Weekends 'Crab Aficionado Society'</p> <p>Every Sorrento full moon Paul Wilson celebrates the crawling crustacean morganssorrento.com.au for dates & details</p>
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INDOOR MENU

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