



'AL FRESCO & ALE HOUSE' 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.

Mount Zero olives	9
Warm malted wheat ciabatta bread & butter	10
Freshly shucked Sydney rock oysters w. apple cider & seaweed vinegar mignonette	30/55
Guacamole 'Mexicana' w. Totopos + Salsa Fresca (VG)	15
Spicy Tuna 'Tartare' w. soy cured egg yolk, ginger, seaweed + sesame	25
Local mussels 'Pomodoro' w. brothy style tomato sauce + garlic & sea parsley bread	24
Warm asparagus w. 'Cacio e Pepe' fondue (VE)	19.5
Thai fish cakes w. fragrant watermelon salad + chili jam	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. salted ricotta, sage + porcini mushroom sauce (VE)	39
Free range crumbed chicken schnitzel w. asparagus, prosciutto & mozzarella	38
Slow cooked lamb shank w. salsa verde braised peas, mint + new season garlic mash	38
300g 'Bass Strait' grass fed sirloin (TAS) w. celeriac remoulade, parsley salad + peppercorn sauce	44
Grass fed Black Angus scotch fillet rib eye w. bone marrow + parsley salad	55
Morgan's beef & bacon burger w. lettuce, cheese, pickles + onion marmalade *	29
'Plantation' burger w. cashew cheese, pickled red cabbage, onion marmalade + guacamole (VG) *	25

* Served with French fries. Add gluten free bun + 3

Sides

Radicchio, fennel & artichoke salad w. truffle pecorino (VE)	16
Iceberg, cucumber & mint salad (VG)	10
Garlic mash (VE)	10
Triple cooked Russet chips (VG)	12
French fries (VG)	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](https://www.instagram.com/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 Phaedrus Estate 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		

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INDOOR MENU

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