

MORGAN'S – SORRENTO

SNACKS

Mount Zero biodynamic olives	9.5
Warm malted wheat ciabatta bread & butter	10
Guacamole w. organic Nixtamal topos, Salsa Fresca & salted ricotta	19.5

Summer Aperitivo

Peach & Rosemary sparkling 'Bellini' -18
Aperol Spritz - 19.5
N.V. Veuve Clicquot Brut - 145

PREMIUM BEEF

300g Southern Ranges MB4 Eye Fillet

*'La Tagliata' w. Italian leaf salad,
truffle pecorino & balsamic - 59.5*

Southern Ranges slow roasted
whole Prime Rib

*Slow roasted w. caramelised onions,
pepper & cognac sauce - 49.5*

(cooked medium rare, medium or well done)

STARTERS TO SHARE

Baja fish tacos w. lime crema & chilli adobo sauces	24
'Hellenic' S&P squid w. biodynamic tzatziki, fennel & sorrel salad	29.5
Marinated Heirloom tomato w. local burrata, olive crostini, raisins, capers & pine kernels	26
Chilled prawns 'a la Grecque' w. house Taramasalata, breakfast radishes & grilled Zaatar flatbread	25

SALADS & SIDES

Pea, farro & fetta salad	^s 12 / ^l 18
Italian leaf salad w. truffled pecorino	^s 12 / ^l 18
French fries or Fat chips	12

MAIN COURSES

Local Mussel Bouillabaisse w. leeks, saffron, tomatoes, rouille & garlic croutons	34.5
Sichuan Duck leg & breast w. blood plum & ginger sauce, smashed cucumber, garlic & chilli salad	47.5
BBQ Gammon Pork chop w. field grown mustard leaves & peach chutney sauce	48
Seared Ocean Trout w. spicy tamarind caramel, fragrant Thai coleslaw, lime leaves & peanuts	44.5
Seaweed crumbed King George Whiting fillets w. pickled fennel & tartare sauce	49.5
Goat's cheese ravioli 'alla Norma' w. eggplant, tomato, salted ricotta & basil	44.5
Slow roasted spiced eggplant w. tahini, quinoa & corn salad	34.5

ICE CREAM & SORBET

Coupes to share

<i>Salted caramel ice cream & popcorn sundae</i>	17
<i>Chocolate parfait w. blood orange sorbet & raspberries</i>	18
<i>Chocolate sorbet w. boozy P.X. Red Hill cherries</i>	17
<i>Fior di latte ice cream w. local berries</i>	17

CHEESE

with all the trimmings

19 each or 29.5 for a selection
<i>Hard</i> - Comté & Gruyère
<i>Triple cream</i> -Brique d'Affinois
<i>Blue</i> – Roquefort

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COLD BEER ON TAP

Heineken.....	8.5/16.5
Furphy Ale.....	6.5/12.5
Furphy 'Crisp' Lager.....	6.5/12.5
Little Creatures Pale	7.5/14.5

COCKTAILS

Tommy's Margarita	23
Bloody Mary.....	19.5
Mojito.....	23
Espresso Martini.....	24.5

NON-ALCOHOLIC COCKTAILS

Seedlip Mojito	14.5
Lyre's Italian Spritz.....	14.5
Virgin Mary.....	14.5

CHAMPAGNE

N.V. Veuve Clicquot Brut	145
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MORNINGTON PENINSULA WINE

2017 Rahona Valley	Blanc de Noirs	14/65
2016 Elgee Park	Cuvee Blanc	85
2018 Miceli	Rose	14/65
2020 Portsea Estate	Rose	69
2019 Paringa Estate	Riesling	13.5/61
2021 Foxey's Hangout	Pinot Gris	14/65
2020 Rahona Valley	Sauvignon Blanc	13.5/61
2021 Phaedrus Estate	Chardonnay	14/65
2018 Miceli 'Olivia's'	Chardonnay	72
2018 Elgee Park	Chardonnay	80
2018 Quealy Estate 'Musk Creek'	Pinot Noir	15/69
2019 Portsea Estate	Pinot Noir	88
2016 Ocean Eight 'Aylward'	Pinot Noir	125
2018 Elgee Park	Cabernet Merlot	16/72
2019 Paringa Estate 'Peninsula'	Shiraz	14/65
2018 Paringa Estate 'The Paringa'	Shiraz	160