

## SNACKS

Mount Zero biodynamic olives	9.5
Warm malted wheat ciabatta bread & butter	10
Prawn toast w. sweet n' sour spicy sauce (2)	14
Padron chilli peppers w. Anchovy sauce or simply grilled w. paprika salt (V)	12

### *Autumn Aperitivo*

Grapefruit Spritz - 19.5
Negroni Sbagliato - 22
Sorrento Sour - 22
Aperol Spritz - 19.5

## STARTERS TO SHARE

Sticky Pork belly & crab salad w. fragrant young ginger salad	22
'Hellenic' S&P squid w. biodynamic tzatziki, fennel & sorrel salad	29.5
Witlof & fig salad w. grapes, walnuts & Roquefort cheese	19
Chilled prawns 'a la Grecque' w. house Taramasalata, breakfast radishes & grilled Zaatar flatbread	25

### *Double Cheese Burger*

w. bacon, onion, hand cut chips & dill pickle 29.5

## SALADS & SIDES

Pea, farro & fetta salad	£12 / £18
Rocket salad w. pears & truffled pecorino	£14 / £20
French fries or Fat chips	12

### *Desserts to share*

Warm Apple & Amaretto tart w. fior di latte ice cream	18
Salted caramel & ice cream sundae w. popcorn	16

# MORGAN'S

## SORRENTO

### SEAFOOD

Seared Ocean Trout w. tamarind caramel,  
Thai coleslaw, lime leaves & peanuts 47

Seaweed crumbed King George Whiting fillets  
w. pickled fennel & tartare sauce 49.5

Linguine w. garlic prawns, sea parsley, cherry  
tomatoes & basil 39.5

## MAIN COURSES

300g grass fed Sirloin w. Bibb lettuce, tarragon & radish salad. Roquefort butter or pepper sauce	48
Braised barley fed beef short rib w. carrots, Parmigiano & parsnip sformato	39
Pork 'Cotoletta' w. peach chutney, witlof salad, mustard & chive dressing	42
Roast duck breast & leg w. charred cabbage, celeriac mash, bio-dynamic apples & cider	47.5
Tagine of Musque de Provence pumpkin w. preserved lemon brown rice, harissa & coconut yoghurt	35

All dietary requirements  
can be catered for on request

## CHEESE

*with all the trimmings*

19 each or 29.5 for a selection  
*Hard* - Comté, Gruyère  
*Triple cream* - Mountain Man  
*Blue* - Roquefort

### *Weekly Specials*

#### WEDNESDAY

'Pasta e Vino' - 29.5  
Any pasta and a glass  
of Peninsula wine

#### THURSDAY

'Steak Frites' - 29.5  
250g Rump Cap w. French  
Fries & Béarnaise sauce

#### FRIDAY

'1/2 price Oysters'  
Freshly Shucked w. apple  
& seaweed mignonette

#### SUNDAY

'Roast of the day' - 29.5  
w. all the trimmings

### *Autumn Aperitivo*

Grapefruit Spritz - 19.5  
 Negroni Sbagliato - 22  
 Sorrento Sour - 22  
 Aperol Spritz - 19.5  
 N.V. Veuve Clicquot Brut - 145

#### 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	Cuvee Blanc	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

SCAN CODE  
TO ORDER

