

SNACKS

Mount Zero biodynamic olives	9.5
Warm malted wheat ciabatta bread & butter	10
Prawn toast w. ginger soy & sesame sauce (2)	10

Winter Aperitivo

Dirty Margarita - 23
Winter Treacle - 22
Cucumber Elderflower Gimlet -23
Negroni Sbagliato - 22
Aperol Spritz - 19.5
N.V. Veuve Clicquot Brut - 145

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
Radicchio, witlof & pear salad w. grapes, walnuts & Roquefort cheese	19
Warm Sardine fattoush salad w. zaatar bread, pomegranate & harissa	19

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

Chocolate truffle Marquis terrine w. mandarin sorbet & warm suzette sauce	16
Warm biodynamic apple tart w. milk ice cream for 2	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
Casarecce pasta w. bianchi seafood stew garlic, pinot grigio, sea parsley & fennel	39.5
Traditional Fish cake w. sorrel & lemon condiment	25

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. bacon braised cabbage, celeriac mash, bio-dynamic apples & cider	47.5
Tagine of Musque de Provence pumpkin w. preserved lemon brown rice, harissa & coconut yoghurt	30

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

'Beer & Burger' -
1/2 Price ^{DBL} Cheeseburger
& 4.5 pots + 9 pints of
Furphy Ale & Crisp

THURSDAY

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

FRIDAY

1/2 Price Oysters +
'Seafood & Sauv Blanc'
2 seafood courses w. glass
of Bittern Sauv Blanc 29.50

SUNDAY

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

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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	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

