

# THE MORRISON

BAR AND OYSTER ROOM

SOURDOUGH  
& PEPE SAYA BUTTER \$3.50

 SEE BOARD FOR OYSTERS & CLAMS 

## FINGER & FORK FOOD

**SEAN'S CHICKEN LOLLIPOPS \$18**  
*southern fried chicken, chilli & molasses dip*

**\*CRAB & LETTUCE TACOS (3/6 EA) \$18/\$36**  
*chardonnay vinaigrette, salmon caviar, fresh chilli (gf)*

**\*SERRANO JAMON or  
SAN DANIELE PROSCIUTTO \$28**  
*pickles, sourdough*

**SEAN'S HALF FAMOUS STEAK TARTARE \$22**  
*lettuce boats & chunky toast †*

**DUCK LIVER PARFAIT \$17**  
*brioche toast & pickles*

**SARDINES & SOLDIERS \$18**  
*ortiz white anchovies, crème fraîche & rye*

**SALTIMBOCCA PRAWNS (3/5 EA) \$28/\$48**  
*prosciutto & sage wrapped, prawn mayo (gf)*

**PRAWN POPCORN \$20**  
*prawn head mayo (Aussie & sustainable)*

## SALADS

**SALAD CAPRESE \$15/\$24**  
*local tomatoes, buffalo mozzarella, basil  
& extra virgin olive oil (gf)*

**\*GRAVLAX OF SALMON \$23**  
*beetroot, orange & chilli, thinly sliced avocado, baby cos  
& chardonnay vinaigrette (gf)*

**WATERMELON & POMEGRANATE \$19**  
*tomato & persian feta (gf)*

**JERSEY MILK BURRATA \$22**  
*grilled peaches & pistachio pesto (gf)*

## MAINS

**CRISPY SKINNED OCEAN TROUT \$32**  
*cucumber, watercress, sea vegetables & Japanese sesame dressing*

**\*CHILLI CRAB LINGUINE \$28**  
*snow crab, parsley, mint, chilli, lemon & butter sauce*

**ORGY OF MUSHROOM GNOCCHI \$26**  
*ricotta gnocchi with mushrooms (v)*

**BEEF & LAMB RAGOUT \$28**  
*pappardelle, basil & parmesan*

**\*DUCK FAT FISH & CHIPS \$26**  
*mushy peas, mint & gherkin mayo*

**\*DRY AGED HAMBURGER \$24**  
*brioche bun, house pickles, chipotle mayo,  
duck fat chips, we like it 'pink'*

**CHICKEN SALTIMBOCCA \$29**  
*free-range chicken breast, prosciutto, sage & herb green sauce (gf)*

## OVER THE COALS & ON THE BONE

**GRASS FED EYE FILLET \$39**  
*chinese broccoli, green peppercorn sauce (gf)*

**GRAIN FED SIRLOIN ON THE BONE (450GM) \$39**  
*paris or anchovy butter... your call! (gf)*

**KINGFISH CUTLET \$33**  
*white miso hollandaise (gf)*

**SLOW COOKED BEEF SHORT RIB \$36**  
*red chimmi churri (gf)*

## COMMUNAL

**FREE RANGE LAMB SHOULDER \$66**  
*raspberry vinegar, rosemary & star anise gravy (gf)*

**WHOLE BAKED FISH \$40**  
*your choice of: chimichurri, salsa verde or miso hollandaise (gf)*

**SLOW COOKED PORK HOCK \$45**  
*apple, radish & watercress salad, caper gravy*

## SIDES

**MIXED YOUNG LEAVES (v) (gf) \$8**

**GRANDMA'S CARROTS (v) (gf) \$8**

**JURASSIC ASPARAGUS hens egg dressing (gf) \$14**

**\*DUCK FAT CHIPS (gf) \$10**

**CRUSHED NEW POTATOES parsley butter (gf) \$12**

**CABBAGE & PARMESAN SLAW (v) (gf) \$11**

**ICEBERG WEDGE SALAD (v) \$11**

**PICKLED BEETROOT & LABNE \$14**

*chilli and torn mint (v) (gf)*

(v) Vegetarian Option (GF) Gluten Free Dishes (n) Contains Nuts

\* Limited menu - between 3 and 6pm only these delicious dishes are available.

Please note a 2% surcharge applies for all credit card payments. A 10% service charge applies to all items on public holidays and to groups of 8 or more.

† We're proud our ingredients are real, fresh and farm sourced, but a reminder that raw food can be a risk for some - please ask our friendly staff if you'd like further info