MORRIS HOUSE

EST. 1924

CHRISTMAS DAY MENU

TO START

KING PRAWN COCKTAIL
lemon, truffle marie rose, paprika | LG, DF

WARM DUCK & PORK TERRINE
pickled cherries, sour dough | LG, DF

PACIFIC OYSTERS
salmon roe, shallot vinaigrette | LG

ROAST VICTORIAN HAM
honey mustard, cumquat & shallot jus | LG, DFO

MAINS - SHARED FOR THE TABLE

SUMMER GREENS
lemon dressing | V, VG, LG

GARLIC & ROSEMARY ROAST POTATOES | V, VG, LG

HEIRLOOM TOMATO SALAD
basil, cucumber | V, VG, LG

SIDES - SHARED FOR THE TABLE

ROAST EYE FILLET
braised leaves, red win jus | LG, DFO

GRILLED SOUTHERN ROCK LOBSTER
garlic butter, chives | LG, DFO

SEARED BARRAMUNDI
beurre blanc, samphire, caviar | LG, DFO

DESSERT

CHEESE SELECTION
blue, brie, smoked cheddar, quince, lavosh, fig | V, LGO

CHRISTMAS PUDDING
brandy sauce | V

DARK CHOCOLATE DELICE
mixed berry compote | V, VG, LG

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Origin Seafood

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

MORRIS HOUSE

EST. 1924

CHRISTMAS DAY VEGAN MENU

TO START

BEETROOT TAR TAR
brandy poached raisins, horseradish, chive, croutons | V, VG, LGO

CRISPY HALLOUMI
spiced pears | LG, DF

MUSHROOM ARANCINI
truffle aioli & parmesan | LGO, DF

VEGETABLE TERRINE
pickles & sour dough

MAINS - SHARED FOR THE TABLE

SEARED CAULIFLOWER STEAK
parsnip puree, red wine reduction | V, VG, LGO

SPICED MISO & STICKY RICE PUMPKIN
herb salad | VG, LG, LD

SIDES - SHARED FOR THE TABLE

SUMMER GREENS
lemon dressing | V, VG, LG

GARLIC & ROSEMARY ROAST POTATOES | V, VG, LG

HEIRLOOM TOMATO SALAD
basil, cucumber | V, VG, LG

DESSERT

CHEESE SELECTION
blue, brie, smoked cheddar, quince, lavosh, fig | V, LGO

CHRISTMAS PUDDING
brandy sauce | V

DARK CHOCOLATE DELICE
mixed berry compote | V, VG, LG

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