

A COMEDY WINE TASTING DINNER

MORRIS HOUSE X IN POUR TASTE

TO TOAST

BOOMER BAY OYSTER
caviar, shallot vinaigrette, lemon (ldo, lg)

PAIRED WITH

“LES BLANCS DE VENTEUIL”
BLANC DE BLANCS NV
CHAMPAGNE MAURICE GRUMIER

HORS D'OEUVRES (TO SHARE)

ROASTED FIG
whipped ricotta, hot honey & puffed grains (ldo, lg)

TUNA CARPACCIO
cucumber, chilli, shiso

WHIPPED CHICKEN LIVER PARFAIT
toasted brioche, cornichon

PAIRED WITH

DOMAINE THIERRY MONTHÉ
CHABLIS AOC 2023
&
SUD ROSE
Languedoc, France 2024



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MORRIS HOUSE X IN POUR TASTE

MAIN (TO SHARE)

WIMMERA GOLD 1/2 DUCK FRITES
peppercorn sauce (lg)

PAIRED WITH

DOMAINE CHARTON
BOURGOGONE, DERRIERE SAZENAY, 2023

SIDES

ROASTED CARROTS
verde

SIDE SALAD

butterleaf, radish, pickled fennel, cabbage, radicchio

TO FINISH

FROMAGE D’AFFINOIS & AMRCEL PETITE COMTE
quince, hand rolled cracker

PAIRED WITH

HILLBILLY PINOT NOIR ‘CHILLED RED’
Adelaide Hills, 2023

