

MORRIS HOUSE

EST.

1924

MORRIS HOUSE
MENU

SMALL GOODS

all small goods are served with house made foccacia

LA NARVAL MUSSELS 27
served in a tin, mussels, pickles (LD, LGO)

CHICKEN LIVER PARFAIT 20
pickled onion, parsley oil (LGO)

HONEYED CHORIZO 21
nduja paste, chives (LD, LGO)

SALAMI & PICKLES 20
fennel salami, mild salami, pickles (LD, LGO)

SAN JOSE PROSCIUTTO 19
olive oil, cracked black pepper (LD, LGO)

WARMED MOUNT ZERO OLIVES 13
chardonnay vinegar, smoked tomato butter (LD, LGO)

SMALL PLATES

CHICKEN SKEWERS (3) 23
mexican spice, mild heat, charcoal, chilli salsa (LD, LG)

PACIFIC OYSTERS 7.5ea
caviar, shallot vinaigrette, lemon (LD, LG)

MARKET TARTARE 26
radish, salmon caviar, buttermilk dressing, dill (LDO, LG)

FRIED HALOUMI (4) 24
hot honey, pickled radish, basil (LG, V)

MINI PRAWN ROLLS (2) 25 **CHEF'S PICK**
chives, dill, aioli

BEEF CARPACCIO 25
horseradish, egg yolk, capers, parmesan, chives (LDO, LG)

MUSHROOM & TRUFFLE ARANCINI (5) 21
truffle aioli (LD, LG, V, VGO)

SEASONED FRIES 14
lemon pepper, aioli (LD, LG, V, VGO)

CHEESE PLATE 22
fromage d'affinois & marcel petite comte, quince, hand rolled cracker (LGO, V)

(V) VEGETARIAN (VO) VEGETARIAN OPTION (VG) VEGAN (VGO) VEGAN OPTION
(LG) LOW GLUTEN (LGO) LOW GLUTEN OPTION (LD) LOW DAIRY (LDO) LOW DAIRY OPTION

GRILL

All steaks served with smoked tomato butter and fries

250G PORTERHOUSE 50 | grass fed GIPPSLAND (LDO, LG)

200G EYE FILLET 58 | 120 day grain fed QLD (LDO, LG)

300G SCOTCH 67 | grass fed GIPPSLAND (LDO, LG)

450G DRY AGED PORTERHOUSE 83 | grass fed GIPPSLAND (LDO, LG)

SAUCES: jus +6 | peppercorn +6

MAINS

BARRAMUNDI 41
tomato caper butter, radicchio, pickled fennel, green oil (LDO, LG)

CRUMBED WESTERN PLAINS PORK RIB EYE 40
capers, parmesan, raw slaw, fries (LDO)

250G LAMB BACKSTRAP 41
smoked eggplant, mint, watercress, cucumber, red wine jus (LD, LG)

HAZELDINE CHICKEN 39
kale, verde, red wine jus (LG)

GNOCCHI VERDE 32
broccolini, spinach, peas, parmesan (LDO, LGO, V, VGO)

SPANNER CRAB SPAGHETTI 39
pickled chilli, cherry tomatoes, yuzu, verde (LDO)

250G HAND CRUMBED CHICKEN PARMA 33
raw slaw, fries, mozza, smoked ham (LDO)

CHEESEBURGER 29
caramelised onion, truffle brie, red leicester, bacon, pickles, brioche bun, fries (LDO, LGO)

SPICY CHICKEN BURGER 29
spicy mayo, tomato relish, cheese, pickles, potato bun, fries (LDO)

SALADS

CHICKEN SALAD 31

witlof, pickled beetroot dressing, fennel, grape salsa (LD, LG)

HARISSA PUMPKIN SALAD 28

pomegranate, spinach, quinoa, chickpeas (LD, LG, V, VG)

BURRATA CARROT SALAD 31

burrata, dutch carrots, lentils, radicchio, truffle mayo, pickled onion (LDO, LG, V, VGO)

SMOKED SALMON SALAD 29

rocket, green beans, cucumber, orange, citrus dressing (LD, LG, VO, VGO)

UPGRADES: chicken +10 | burrata +10

SIDES

1 for 12 | 2 for 16 | 3 for 21

HOUSE SALAD

butterleaf, radish, pickled fennel, cabbage, radicchio (LD, LG, V, VG)

ROAST PUMPKIN

harissa yoghurt, pepitas, pomegranate (LDO, LG, V, VGO)

ROASTED CHAT POTATOES

olive oil, garlic, thyme (LD, LG, V, VG)

ROASTED DUTCH CARROTS

verde (LD, LG, V, VG)

SEASONAL GREENS

kale, chilli oil, lemon wedge (LD, LG, V, VG)

TOMATO SALAD

witlof, olives, basil, citrus dressing (LD, LG)

DESSERT

PASSIONFRUIT CHEESECAKE 14

kalamansi syrup, brown butter and coconut crumble, chantilly (LG, V)

DARK CHOCOLATE FONDANT 14

vanilla gelato | please allow 15 minutes for this item as it is baked fresh (LD, V)

TIRAMISU 14

marscarpone, whipped cream, espresso, kahlua (V)

CHEESE PLATE 22

fromage d'affinois & marcel petite comte, quince, hand rolled cracker (LGO, V)

FEED ME MENU

\$85pp

4-course chef's selection showcasing the very best of Morris House's seasonal favourites — fresh, vibrant, and designed to surprise and delight.

COCKTAILS

Loud, fun, bright & approachable,
our signature cocktail menu uses
familiar flavours, presented in new
and interesting ways.

Made with fresh ingredients,
premium international and local spirits and a
whole lot of love, our cocktails aim to connect old
memories with new – we hope you have as much fun
drinking them as we did creating them.

AGAVE COCKTAILS

PALOMA 26
100% Blue Agave Tequila, Lime, Grapefruit Soda

PICANTE DE LA CASA 26
100% Blue Agave Tequila, Lime, Agave, Coriander, Green Tobasco

PORNSTAR MARGARITA 26
El Jimador Reposado, Passionfruit, Lime, Agave + Sparkling

SPICY WATERMELON MARGARITA 24
100% Blue Agave Tequila, Triple Sec, Agave, Watermelon, Lime, Chilli Oil

TOP SHELF TOMMY'S 28.5
Don Julio Blanco Tequila, Lime, Agave

MARGARITA 25
100% Blue Agave Tequila, Triple Sec, Lime, Salt

FROZEN ICED VOVO MARGARITA 21.5
Coconut Tequila, Raspberry, Lime, Agave, Coconut

NON-ALCOHOLIC COCKTAILS

SIPPIN PRETTY 18
Mabel 0%, Vanilla, Passionfruit, Lemon

MELON DOLLAR BABY 18
Mabel 0%, Agave, Lime, Watermelon, Chilli Oil

GREEN TEA SPRITZ 18
ALTR Chilli, Green Tea, Lemon

MORRIS HOUSE COCKTAILS

BERRY HIBISCUS SPRITZ 22
Peach, Wild Berry, Prosecco, Hibiscus

LIMONCELLO SPRITZ 22
Limoncello, Prosecco, Soda

HUGO SPRITZ 22
Elderflower, House Sparkling, Soda, Lemon, Mint

FROZEN STRAWBERRY APEROL SPRITZ 21.5
Aperol, Strawberry, Orange, Sparkling

PINA COLADA 25
White Rum, Lime, Coconut, Pineapple

LYCHEE MARTINI 24
Vodka, Lychee Liqueur, Lemon, Lychee

COCONUT SMASH 26
Palm Valley Coconut Vodka, Lime, Agave, Mint, Ginger Beer

SUN SPARKLE SOUR 26
Stoli Vanilla, Passionfruit Liqueur, Lemon, Passionfruit

ESPRESSO MARTINI 25
Vodka, Coffee Liqueur, Little Drippa Cold Drip Coffee

AMARETTO SOUR 25
Amaretto, Whiskey, Lemon, Bitters

LONG ISLAND ICED TEA 28.5
Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola

FIZZ

	SML GLS	LRG GLS	BTL
MR MASON SPARKLING CUVEE BRUT NV, MULTI REGIONAL, AUS	14		67
MOUNT PARADISO PROSECCO NV, MURRAY DARLING, SA	15.5		74
BIRD IN HAND SPARKLING NV, ADELAIDE HILLS, SA			84
CHANDON BRUT NV, YARRA VALLEY, VIC	17.5		84
MOET & CHANDON IMPERIAL BRUT NV, EPERNAY, FRANCE	27.5		130
VEUVE CLICQUOT YELLOW LABEL BRUT NV, REIMS, FRANCE			180
RUINART ROSE NV, REIMS, FRANCE			285
DOM PERIGNON BRUT VINTAGE 2013, EPERNAY, FRANCE			595
VIVO MOSCATO, RIVERINA, NSW	15.5	26	74

VINO

We wanted to take a moment to introduce you to our wine list. A little bit business & a whole lot of fun – much like Morris House itself – the following selection of wines is a small & carefully assembled snapshot of our favourite producers from near & far.

Whether you're here to meet for work, to dine with friends, or to let your hair down, there's something here for you! And if you're unsure, please don't hesitate to ask us for a recommendation, we'd be more than happy to help.

WHITE

	SML GLS	LRG GLS	BTL
DOTTIE LANE SAUVIGNON BLANC, MULTI REGIONAL, AUS	14	23.5	67
MILL FLAT SAUVIGNON BLANC, MARLBOROUGH, NZ	15.5	26	74
GABBIANO PINOT GRIGIO, DELLE VENEZIE, ITALY	15.5	26	74
PALOMA RIESLING, CLARE VALLEY, SA	16	26.5	77
MANDRAROSSA FIANO, SICILY, ITALY	16.5	27.5	79
ANT MOORE PINOT GRIS, MARLBOROUGH, NZ			74
HUGEL PINOT BLANC, ALSACE, FRANCE			89
APHELION CHENIN BLANC, ADELAIDE HILLS, SA	16.5	27.5	79
LOST WOODS CHARDONNAY, LIMESTONE COAST, SA	16	26.5	77
INNOCENT BYSTANDER CHARDONNAY, YARRA VALLEY, VIC	17	28.5	82
VASSE FELIX 'FILIUS' CHARDONNAY, MARGARET RIVER, WA			82
YABBY LAKE SINGLE VINEYARD CHARDONNAY, MORNINGTON, VIC			112
DOM. THIERRY MOTHE CHABLIS AC, BURGUNDY, FRANCE			127

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.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 % + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.

ROSE

	SML GLS	LRG GLS	BTL
HEARTS WILL PLAY ROSE, MULTI REGIONAL, AUS	14	23.5	67
SUD ROSE, LANGUEDOC, FRANCE			77
CHATEAU D'ESCLANS WHISPERING ANGEL ROSE, PROVENCE, FRANCE			112

SUD ROSE - MAGNUM 1500ML, LANGUEDOC, FRANCE	16	26.5	137
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Settling in with a group and likely to have more than one bottle?
If it's a rosé kind of day, our magnum is perfect for sharing.
From the outskirts of Aix-en-Provence in France's sun-drenched south, this organically-farmed, mouth-watering & dry rosé is literally your future summer holiday in a (very large) bottle!

RED

	SML GLS	LRG GLS	BTL
STORM & SAINT PINOT NOIR, YARRA VALLEY & BENDIGO, VIC	16	26.5	77
ST HUBERTS PINOT NOIR, YARRA VALLEY, VIC	16	26.5	77
STONIER PINOT NOIR, MORNINGTON PENINSULA, VIC			95
CLOUDY BAY PINOT NOIR, MARLBOROUGH, NZ			145
TE MATA ESTATE GAMAY NOIR, HAWKES BAY, NZ	16.5	27.5	79
MARQUES DE TEZONA TEMPRANILLO, CASTILLA-LA MANCHA, SPAIN	15.5	26	74
WINE GRINGO GRENACHE 'NOUVEAU' (SERVED CHILLED) MULTI REGIONAL, SA	15	25	72
TELLURIAN REDLINE SHIRAZ, HEATHCOTE, VIC	18.5	31	89
PONTING 'THE PINNACLE' SHIRAZ, MCLAREN VALE, SA			78
PENFOLDS ST HENRI SHIRAZ, MULTI REGIONAL, SA			160
HENRY & HUNTER SHIRAZ CABERNET, MULTI REGIONAL, AUS	14	23.5	67
HENSCHKE KEYNETON EUPHONIUM SHIRAZ BLEND, BAROSSA VALLEY, SA			120
RYMILL 'THE YEARLING' CABERNET SAUVIGNON, COONAWARRA, SA	18	30	86

ON TAP

SCAN THE QR CODE OR HEAD UP TO
THE BAR TO SEE WHAT'S ON TAP!

GOT THE PASS APP?

SIMPLY OPEN THE APP & CHOOSE HOW TO ORDER.



