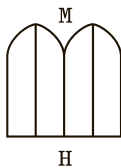


MORRIS HOUSE

EST.

1984



ON TAP

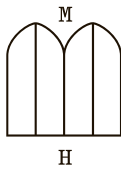
SCAN THE QR CODE
OR HEAD UP TO THE BAR
TO SEE WHAT'S ON TAP!

GOT THE PASS APP?

SIMPLY OPEN THE APP &
CHOOSE HOW TO ORDER



FOOD MENU



SMALL GOODS

all small goods are served with house made foccacia

DUCK PARFAIT | 22
pickled cherries, chives (LGO)

HONEYED CHORIZO | 22
nduja paste, chives (LD, LGO)

SALAMI & PICKLES | 22
fennel salami, mild salami, pickles (LD, LGO)

SAN JOSE PROSCIUTTO | 20
olive oil, black pepper, pickled fennel (LD, LGO)

WARMED MOUNT ZERO OLIVES | 14
chardonnay vinegar, smoked tomato butter
(LDO, LGO, V, VG)

SMALL PLATES

MINI PRAWN ROLLS (2) | 25
chives, dill, aioli (I)

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

MORRIS HOUSE CAVIAR BOX | 180
25gm aars italica royal oscietra caviar, chives, creme fraiche, shallots, crisps
(LDO, LG, I)

CHICKEN SKEWERS (3) | 24
mexican spice, mild heat, charcoal chilli salsa (LD, LG)

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

TUNA CRUDO | 26
chilli oil, shiso, lemon, grapes (LD, LG, A)

MUSHROOM & TRUFFLE ARANCINI (5) 22
truffle aioli | (LD, LG, V, VG)

PACIFIC OYSTER | 7.5
caviar, shallot vinaigrette, lemon (LD, LG, A)

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

(V) VEGETARIAN (VO) VEGETARIAN OPTION (VG) VEGAN (VGO) VEGAN OPTION (LG) LOW GLUTEN

(LGO) LOW GLUTEN OPTION (LD) LOW DAIRY (LDO) LOW DAIRY OPTION (A) AUSTRALIAN SEAFOOD (I) IMPORTED SEAFOOD (M) MIXED SEAFOOD
ORIGIN

GRILL

All steaks served with smoked tomato butter and fries

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

250G STRIPLOIN | 50 | grass fed, gippsland (LDO, LG)

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

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

SAUCES: red wine jus +6 | peppercorn sauce +6

ADD PRAWN RAVIOLI +9
smoked tomato butter

MAINS

ORA SALMON | 44
espelette, celeriac remoulade, verde & lemon (LDO, LG, I)

250G HAND CRUMBED CHICKEN PARMA | 34
salad, fries, mozza, smoked ham (LDO)

BEEF CHEEK | 44
braised beef cheek, mash, red wine jus, parsley crumb (LGO)

250G HAND CRUMBED CHICKEN SCHNITZEL | 33
salad, fries (LD)

CHEESEBURGER | 30
caramelised onion, truffle brie, red leicester, bacon, pickles, brioche bun, fries (LDO, LGO)

CRUMBED WESTERN PLAINS PORK RIB EYE | 42
capers, parmesan, salad, fries (LDO)

GNOCCHI VERDE | 33
broccolini, spinach, peas, parmesan (LDO, LGO, V, VGO)

HAZELDINE CHICKEN | 40
brussel sprouts, verde, red wine jus (LG)

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

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

COTTAGE PIE | 35
braised beef, potato top, green pea puree, red wine jus

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.

SALADS

BURRATA CARROT SALAD | 31

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

CHICKEN SALAD | 32

cosberg, roasted garlic aioli, pickled cauliflower, verde, parmesan crisp (LD, LG)

MISO MAPLE PUMPKIN SALAD | 29

pomegranate, puffed grains, pumpkin hummus, salad greens (LD, LG, V, VG)

UPGRADES: chicken +10 | burrata +10

SIDES

1 for 12 | 2 for 16 | 3 for 21

HOUSE SALAD

butterleaf, pickled cabbage, cucumber, rocket, tatsoi (LD, LG, V, VG)

ROAST PUMPKIN

pumpkin hummus, puffed grains, pomegranate (LDO, LG, V, VG)

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)

MASH POTATO

(LG, V)

DESSERT

CHEESE PLATE | 23

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

DARK CHOCOLATE FONDANT | 14

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

PASSIONFRUIT CHEESECAKE | 14

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

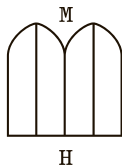
TIRAMISU | 14

mascarpone, whipped cream, espresso, kahlua (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.



DRINKS MENU



COCKTAILS

AGAVE COCKTAILS

MILKY BAR MARGARITA 25.5
100% Blue Agave Tequila, White Choc Liqueur, Lemon, Vanilla

ORANGE SHERBET MARGARITA 25.5
100% Blue Agave Tequila, Bitter Aperitif, Lime, Agave

MARGARITA 22.5
100% Blue Agave Tequila, Triple Sec, Lime, Salt

TOP SHELF TOMMY'S 29
Don Julio Blanco Tequila, Lime, Agave

SPICY WATERMELON MARGARITA 24.5
100% Blue Agave Tequila, Triple Sec, Agave, Watermelon, Lime, Chilli Oil

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

FROZEN ICED VOVO MARGARITA 22
Coconut Tequila, Raspberry, Lime, Agave, Coconut

NON-ALCOHOLIC COCKTAILS

SIPPIN PRETTY 18.5
Mabel 0%, Vanilla, Passionfruit, Lemon

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

ELDERFLOWER FIZZ 18.5
Elderflower, bitters, citrus, soda

MORRIS HOUSE COCKTAILS

SUN SPARKLE SOUR 26

Stoli Vanilla, Passionfruit Liqueur, Lemon, Passionfruit

CLOVER CLUB 24.5

London Dry Gin, Raspberry, Lemon

WEST COAST CRUISER 25.5

Premium Vodka, White Aperitif, Guava, Lime

APEROL SPRITZ 21.5

Aperol, Sparkling, Soda, Orange

HUGO SPRITZ 22.5

Elderflower, House Sparkling, Soda, Lemon, Mint

LIMONCELLO SPRITZ 22.5

Limoncello, Prosecco, Soda

WILD HIBISCUS SPRITZ 22.5

Peach, Wild Berry, Prosecco, Hibiscus

PORNSTAR MARTINI 24

Vanilla Vodka, Passionfruit Liqueur, Passionfruit, Lemon and a side of house sparkling

ESPRESSO MARTINI 25

Vodka, Coffee Liqueur, Little Drippa Cold Drip Coffee

LONG ISLAND ICED TEA 28.5

Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola

AMARETTO SOUR 25

Amaretto, Whiskey, Lemon, Bitters

LYCHEE MARTINI 24.5

Vodka, Lychee Liqueur, Lemon, Lychee

PINA COLADA 25

White Rum, Lime, Coconut, Pineapple

COSMOPOLITAN 22.5

Vodka, Triple Sec, Lime, Cranberry

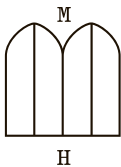
FRENCH MARTINI 22.5

Vodka, Chambord Liqueur, Pineapple, Lime

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.



FIZZ

	SML GLS	LRG GLS	BTL
MR MASON SPARKLING CUVEE BRUT NV, MULTI REGIONAL, AUS	14.5		70
MOUNT PARADISO PROSECCO NV, MURRAY DARLING, SA	16		77
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	16	26.5	77

WHITE

	SML GLS	LRG GLS	BTL
DOTTIE LANE SAUVIGNON BLANC, MULTI REGIONAL, AUS	14.5	24	70
MILL FLAT SAUVIGNON BLANC, MARLBOROUGH, NZ	16	27	77
GABBIANO PINOT GRIGIO, DELLE VENEZIE, ITALY	16	26.5	77
PALOMA RIESLING, CLARE VALLEY, SA	16	26.5	79
LITTLE GIANT SINGLE VINEYARD PINOT GRIS, LIMESTONE COAST, SA			86.5
SEPPELT DRUMBORG RIESLING, HENTY, VIC			89
STONIER MERRICKS CHARDONNAY, MORNINGTON PENINSULA, VIC			125
LOST WOODS CHARDONNAY, LIMESTONE COAST, SA	16.5	27	79
INNOCENT BYSTANDER CHARDONNAY, YARRA VALLEY, VIC	17.5	29	84
VASSE FELIX 'FILIUS' CHARDONNAY, MARGARET RIVER, WA			83
TOZZO VERMENTINO, RIVERLAND, SA	16.5	27	79
DOM. THIERRY MOTHE CHABLIS AC, BURGUNDY, FRANCE			132
LLOYD BROTHERS 'ADELAIDE HILLS ESTATE' PICPOUL			79

ROSE

	SML GLS	LRG GLS	BTL
HEARTS WILL PLAY ROSE, MULTI REGIONAL, AUS	14.5	24	70
SUD ROSE, LANGUEDOC, FRANCE			79
CHATEAU D'ESCLANS WHISPERING ANGEL ROSE, PROVENCE, FRANCE			117

SUD ROSE - MAGNUM 1500ML, LANGUEDOC, FRANCE	16.5	27	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	16.5	27	79
ST HUBERTS PINOT NOIR, YARRA VALLEY, VIC	16.5	27.5	81
STONIER PINOT NOIR, MORNINGTON PENINSULA, VIC			100
MARETTI SANGIOVESE, PUGLIA, ITALY	17	28.5	82
MARQUES DE TEZONA TEMPRANILLO, CASTILLA-LA MANCHA, SPAIN	16	26.5	77
PAUL JABOULET 'PARALLEL 45' COTES DU RHONE ROUGE, SOUTHERN RHONE, FR			88
TELLURIAN REDLINE SHIRAZ, HEATHCOTE, VIC	19	31.5	91
NIETSCHKE 'JULIUS' SHIRAZ, BAROSSA VALLEY, SA			81
PENFOLDS ST HENRI SHIRAZ, MULTI REGIONAL, SA			160
HENRY & HUNTER SHIRAZ CABERNET, MULTI REGIONAL, AUS	16.5	24	70
YARRA YERING 'AGINCOURT' CABERNET MALBEC, YARRA VALLEY, VIC			185
RYMILL 'THE YEARLING' CABERNET SAUVIGNON, COONAWARRA, SA	18	30	86
LONGVIEW 'SATURNUS' NEBBIOLO, ADELAIDE HILLS, SA			110

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