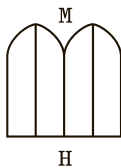


MORRIS HOUSE

EST.

1984



ON TAP

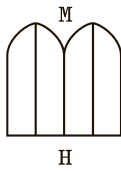
SCAN THE QR CODE
OR HEAD UP TO THE BAR
TO SEE WHAT'S ON TAP!

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

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, VG)

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)

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)

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

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)

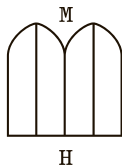
CHEESE PLATE 22

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.



DRINKS MENU



COCKTAILS

AGAVE COCKTAILS

MILKY BAR MARGARITA 25.5

100% Blue Agave Tequila, Triple Sec, Agave, Watermelon, Lime, Chilli Oil

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

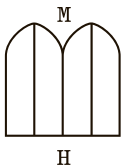
FRENCH MARTINI 22.5

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			76
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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