



## BREAD

HOUSE MADE BREAD W PEAR & PINK PEPPERCORN BUTTER & AGED BALSAMIC 8.5

FLAT BREAD W TRIO OF SPREADS- TOMATO PESTO, SPICED PUMPKIN & CASHEW, GOATS MILK LABNA 14.

## TAPAS / SHARE STYLE

MCIVOR FARM HAM HOCK & RABBIT TERRINE, CHICKEN LIVER PARFAIT, PEDRO JELLY, LINGURIAN OLIVES, BRESAOLA 14.5

MOOLOOLABAH KING PRAWNS (3), CRISP ZUCCHINI FLOWER, GOATS CHEESE, SWEET CORN\* 14.5

TOASTED BRIOCHE, TRUFFLE CARPACCIO, TRIPLE CREAM BRIE, TRUFFLE OIL 13.5

HERVEY BAY ½ SHELL SCALLOPS (3), BBQ PORK BELLY, MORRISONS KILPATRICK SAUCE\* 14.5

## LIGHT DISHES

FRESH FETTUCINI, CALAMARI, DUCK HAM, PRESERVED ORANGE, CANDIED CHILLI, WATERCRESS, SQUID INK OIL 25.5

CURED ATLANTIC SALMON, RAW VEGETABLE SALAD, BEETROOT FOAM, CROUTONS 21.5

ASIAN DUCK CREPE, BOK CHOY, HAZELNUT PUREE, GINGER SALAD 24.5

WINE SUGGESTION- TRY THE 2011 SAUVIGNON BLANC WITH THE CURED SALMON, BEAUTIFUL!

## FROM THE GARDEN

ASIAN STYLE CREPE W BOK CHOY, PICKLED GINGER, CORIANDER & DAIKON ENTRÉE 17.5 MAIN 25.5

TEMPURA VEGETABLES, HAZELNUT PUREE, BEETROOT FOAM\* ENTRÉE 15.5 MAIN 23.5

GRILLED ASPARAGUS, WHITE BEAN PUREE, CELERIAC REMOULADE, MINT OIL\* ENTRÉE 15.5 MAIN 23.5

\* DENOTES GLUTEN FREE

**MORRISONS** LUNCH  
DINNER  
SUMMER

2 Merool Lane, Moama  
Ph: 5480 0126  
Fx: 5480 7144  
Email: rivrwine@echuca.net.au



## MAINS

CAPE GRIM 300G 100% NATURAL GRASS FED PORTERHOUSE, POTATO SKINS, TRUSSED TOMATO, GREENS, SOY BUTTER	36.5
FRESH MARKET FISH (SEE SPECIALS), TEMPURA VEGETABLES, SEAFOOD SAUSAGE, ALMOND GAZPACHO*	32.0
OVEN BAKED LAMB RUMP, SILVERBEET & PINENUT FARCE, WHITE BEANS, CELERIAC REMOULADE, GARDEN PEAS, JUS*	33.0
GRILLED CHICKEN BREAST, RED CURRY, FREGOLA, PUMPKIN & RAISIN SALAD, PICKLED CUCUMBER, LEMON YOGHURT	29.5

WINE SUGGESTION- YOU CANT GO PAST THE 2006 SHIRAZ WITH THE PORTERHOUSE, A MATCH MADE IN HEAVEN!

## SIDES

HAND CUT CHIPS, ROSEMARY SALT, AIOLI*	SML 6.0	LGE 9.0
BABY COS, BALSAMIC & STRAWBERRY MAYO, CROUTONS	8.0	
OUR OWN GARDEN GREENS, GRILLED HALOUMI, CITRUS OIL*	8.0	

## GLOSSARY OF TERMS

CARPACCIO- THINLY SLICED

LABNA- CREAM CHEESE MADE FROM SALTED YOGHURT

BRESAOLA- LIGHTLY SMOKED DRIED BEEF

BRIOCHE- SWEET YEAST BREAD ENRICHED WITH EGGS & BUTTER

REMOULADE- CLASSIC FRENCH MAYONNAISE WITH A FINELY SHREDDED ACCOMPANIMENT

FARCE- STUFFING

FREGOLA- A TYPE OF PASTA MADE FROM TOASTED SEMOLINA DOUGH

GAZPACHO- CHILLED RAW VEGETABLE SALSA WITH A TOMATO BASE

## HEAD CHEF TROY JARRETT

\*\* MORE VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

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## SWEET

MANDARIN BRULEE W SHORTBREAD, GLAZED MANDARIN, PINK PEPPERCORN PRALINE, DOUBLE CREAM 13.5

LINDT CHOCOLATE PUDDING, BANANA FRITTER, WHITE CHOCOLATE & ALMOND ICE CREAM, SALTED CARAMEL 13.5

VANILLA SPONGE, CHOCOLATE MERINGUE, STRAWBERRIES, CHAMPAGNE JELLY, CUSTARD, ORANGE GELATO 13.5

WINE SUGGESTION- WHY NOT TRY MORRISONS FROZEN MUSCAT WITH DESSERT- DELICIOUS!

## CHEESE

MANCHEGO CHEDDAR (SPAIN)

TARAGO RIVER SHADOWS OF BLUE (VICTORIA)

ST ANDRE TRIPLE CREAM BRIE (FRANCE)

SERVED WITH MUSCAT APRICOTS, HOUSE MADE FRUIT PASTE, FRESH FRUIT, WALNUT BREAD & LAVOSH

ONE CHEESE	10.5
THREE CHEESES	23.0

**Chef - Troy Jarrett**

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