


Morrisons

Bar Menu



Local grazing plate , cured meats, cheese, Salute olives, pickles, chutney, pita, crackers <i>Gf*</i>	38
Cauliflower croquettes , three cheese, black garlic aioli, fried enoki, sage	20
Duck rilette , cherry belle radish, crusty bread, cornichones <i>Gf* Df</i>	19
Skull Island prawns , coconut curry sauce, mango salsa, pitta bread <i>Gf* Df</i>	21
Kingfish crudo , wasabi avocado, watermelon radish, buttermilk dressing <i>Gf Df*</i>	22
Beef carpaccio , Japanese dressing, arugula salad, cheddar	22

Desserts

Chocolate tart , honey mascarpone	16
Vanilla parfait , minty strawberries	16

Cheese

Cashel Blue , creamy rich texture is well marbled with nutty blue moulds	16
Woombye Ash Brie , matured with ash giving a delicate smokiness and hint of mushroom to the white mould	16
Maffra Cheddar , matured 15-24 months under cloth, sweet upfront notes with complex after tones	16
Three cheese platter	38

No Split Bills | Public Holiday will incur a 10% charge on all food and beverage

(Gf) Gluten Free | (Df) Dairy Free | (*) Dietary available upon request

Please advise staff at the time of ordering if you have any dietary requirements