Morrisons

Lunch Menu 11am-2pm



Local grazing plate, cured meats, cheese, condiments Gf*	38	
Entree		
Cauliflower croquettes, three cheese, black garlic aioli, fried enoki, sage v	20	
Duck Rillette, cherry belle radish, crusty bread, cornichons Gf* Df	19	
Skull Island prawns, coconut curry sauce, mango salsa, pitta bread Gf* Df	21	
Kingfish crudo, wasabi avocado, watermelon radish, buttermilk dressing Gf Df*	22	V
Beef carpaccio, Japanese dressing, carrot and apple salad, cheddar	22	

Mains

Ricotta Gnudi, roast pepper sauce, asparagus, garden herbs Gf V	
Humpty Doo Barramundi, pea risotto, seaweed butter sauce, preserved lemon Df*	
Confit duck leg, two cabbage lentils, beetroot chutney, dijon cress Gf Df* 43	
Roaring Forties Lamb backstrap, caramelised yoghurt, carrots, baba ghanoush Gf Df* 48	
Pure Black 150 days barley fed rostbiff MB5+ chimichurri, layered potatoes, celeriac and	
eel dressed cos Gf Df* Pure Black Eye Fillet MB1-2+ option add \$15	46

Sides

Crusty potatoes, Caribbean chilli butter Gf V	13
Garden Salad, herb dressing, shallots Gf V	13

Desserts

Dark chocolate tart, honey, mascarpone v	
Vanilla parfait, minty strawberries Gf* v	

Cheese

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

Three cheese platter

2 course \$60 3 course \$75
Compulsory for tables of 10 or more
Whole table only Includes breads

We are proud to be partnered with some of	
the best producers and suppliers in the	
industry	









@roaringfortieslamb @essentialingredientaus
@pureblackangus @humptydoobarramundi
@skullislandprawns

16	Gf-Gluten free Df-Dairy free V-Vegetarian Vg-Vegan *-Dietary available upon request
38	

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

10% Surcharge on all food and drink on public holidays

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