

WELCOME TO MORRISONS!

OUR PHILOSOPHY AND VISION IS SIMPLE- TO PROVIDE YOU WITH AS MUCH PRODUCE GROWN ON SITE AND LOCALLY AS POSSIBLE.

TROY AND THE KITCHEN TEAM ARE ALL ABOUT HOME GROWN & LOCAL.

THE FRONT OF HOUSE TEAM ARE ALL ABOUT BOTANICALS, JUICE, CIDER, BEER AND NOT FORGETTING THE FLAGSHIP, THE CREATION OF THE BEST QUALITY WINE FROM OUR LITTLE VINEYARD.

WE WOULD LIKE TO THANK THE FOLLOWING LOCAL PRODUCERS FOR THEIR INPUT INTO OUR SUMMER MENU

- PACDON PARK PORK
- THE STRAWBERRY PICK
 - MO FRO WINES
 - PERRICOOTA OLIVES
 - SALUTE OLIVES
- ECHUCA FARMHOUSE CHEESE
 - GOURMET GREENS
 - B & B BASIL
- EVERYTHING WAGYU
 - IG'S FIGS
- SOLAR SEAFOOD

SUMMER

CHEF SELECTION SMALL PLATES - \$39PP – MUST BE FOR ENTIRE TABLE

(BREAD TO START THEN ENJOY 4 SAVOURY TASTE PLATES- A GREAT WAY TO EXPERIENCE SOME OF THE MENU. PLEASE ADVISE IF YOU ARE UNDER A TIME CONSTRAINT)

BREADS- MADE & BAKED ON PREMISE

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| SPICED DATE & WALNUT LOAF W SMOKED SALT BUTTER | 11.5 |
| PANINI WITH DIPS- SMOKED EGGPLANT, RED PEPPER & CONFIT GARLIC, PUMPKIN & CASHEW | 16.5 |

SMALL PLATES- SHARE A FEW OR HAVE AS AN ENTREE

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| KING PRAWNS, KIPFLER POTATO, BROAD BEANS, APPLE, PRAWN CRISPS, CHILLI JAM & APPLE CIDER | 18.9 |
| HALOUMI CHEESE, LOCAL STRAWBERRIES, BLACK PEPPER GEL, TOASTED SEEDS (V) | 15.9 |
| FISH TACO, TOMATO GEL, CABBAGE & WAKAME SLAW, CITRUS, CAPER & GHERKIN EMULSION | 9.0 (EA) |
| PORK BELLY, BLUE SWIMMER CRAB, CELERIAC, APPLE, CHILLI CARAMEL, MACADAMIA NUTS* | 18.0 |
| ZUCCHINI FLOWERS (2), GOATS CHEESE, EGGPLANT PICKLE, MUSTARD (V)* | 15.9 |
| CAULIFLOWER FRITTERS, PEANUT BUTTER, COCONUT, RED CURRY MAYO, HOUSE PICKED HERBS (V) | 16.5 |

WINE SUGGESTION- THE NV 'BONNIES BLEND' WITH THE PRAWNS IS A SUPER START TO YOUR LONG LUNCH!

BEER SUGGESTION- THE BROOKES BOHEMIAN LAGER WITH THE FISH TACO GETS THE BALL ROLLING BEAUTIFULLY!

BIG PLATES- STILL GREAT FOR SHARING!

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| GIPPSLAND LAMB, SMOKED EGGPLANT, GRAINS & GOJI BERRY, CARROT, MINT & CASHEW RELISH | 37.9 |
| BBQ OCEAN TROUT, TEMPURA ZUCCHINI FLOWER, GOATS FETA, AVOCADO, HOUSE GROWN BASIL, CORN & SEAWEED* | 34.9 |
| MURRAY VALLEY PORK LOIN, PUMPKIN, CREAMED LEEKS, FENNEL, BLACK BREAD CRUMBS, GREEN TOMATO & PEAR CHUTNEY | 36.9 |
| WAGYU EYE FILLET, CHARRED POTATO, BROAD BEAN & PANCETTA, SPINACH PUREE, KILPATRICK JAM* | 42.9 |

WINE SUGGESTION- YOU CANT GO PAST THE 2009 RESERVE CABERNET WITH THE WAGYU EYE FILLET, A MATCH MADE IN HEAVEN!

BEER SUGGESTION- THE PORK LOIN LENDS ITSELF TO THE FULL FLAVOURED BANDICOOT PALE ALE, YUMMO!

SIDES

| | <u>SML</u> | <u>LRG</u> |
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| SHOESTRING FRIES W PINK SALT & SWEET CHILLI MAYO | 6.0 | 9.0 |
| MIXED GRAINS, EGGPLANT PICKLE & FETA | 7.0 | 10.0 |
| CABBAGE & RAISIN SLAW, SMOKED ALMONDS & RAISINS* | 7.0 | 10.0 |

* DENOTES GLUTEN FREE

(V) DENOTES VEGETARIAN

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST

HEAD CHEF - TROY JARRETT

SWEET PLATES

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| LOCAL STRAWBERRIES, COCONUT GELATO, CHOCOLATE MERINGUE, HAZELNUT & BLACK PEPPER CRUMBS | 16.9 |
| CITRUS TASTE PLATE: DROPPED LEMON PIE W SHERBET & VANILLA CREAM, ORANGE & PANDAN PANNA COTTA W CHAMPAGNE JELLY, CUMQUAT GELATO W CARAMEL POPCORN | 17.9 |
| BAKED LINDT CHOCOLATE, RASPBERRY, CHOCOLATE BRIOCHE, NUTELLA ICE CREAM, TOASTED MARSHMALLOW, CACAO NIBS | 16.9 |

GLUTEN FREE DESSERTS AVAILABLE UPON REQUEST

WINE SUGGESTION- *WHY NOT TRY PINK FRONTI WITH ANY DESSERT- DELICIOUS!*

LIQUID DESSERT

LIQUEUR AFFOGATO- FRESH ESPRESSO, VANILLA BEAN ICE CREAM & HONEYCOMB WITH YOUR CHOICE OF: 14.9

- KAHLUA
- FRANGELICO
- TIA MARIA
- DRAMBUIE
- BAILEYS

CHEESE

ECHUCA FARMHOUSE VINTAGE CHEDDAR

TARAGO RIVER SHADOWS OF BLUE

TARAGO RIVER TRIPLE CREAM BRIE

SERVED WITH FIG PATE, QUINCE, HOUSE MADE JAM, FRESH & DRIED FRUIT, TOAST & CRACKERS

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| ONE CHEESE | 12.5 |
| THREE CHEESES | 29.5 |

WINE SUGGESTION- *OUR FROZEN MUSCAT IS A MUST DO EXPERIENCE WITH CHEESE- GO ON, DO IT!*

HOUSE CRAFTED TEAS

WE HAVE BEEN WORKING VERY HARD AND NOW HAVE OUR VERY OWN RANGE OF HOUSE CRAFTED TEAS. GATHERED FROM OUR GARDEN & SURROUNDS THESE TEAS ARE SUPER REFRESHING AND VERY TASTY!

LEMONGRASS & GINGER

MIX MINT

2016 CABERNET SAUVIGNON BERRY MIX

CAM'S BOTANICAL COMBINATION