

STARTERS

- ALMOND TARATOR** \$14
Whipped almond dip, pomegranate molasses, currents, pickled onion, warm bread. (VGN)
Add sumac lamb mince \$5
- CRISPY CALAMARI** \$16
Semolina, confit garlic aioli, rocket & lemon
- KING PRAWN ROLL** \$13
Celery, chives, shallots, lemon thyme
- BUTTERMILK FRIED CHICKEN RIBS** \$16
Spicy aioli (LG)

SANGAS

- WAGYU CHEESE BURGER** \$18
morse burger sauce
Add xtra patty \$5
Add bacon \$3
Add cheese \$1
Add tomato \$1
- CRISPY FISH SANDWICH** \$18
Home made tartare sauce, lettuce & fennel slaw
- VEGAN SCHNITZEL ROLL** \$17
Lettuce, vegan mayo (VGN)
- ADD FRIES** \$4

BISTRO

- ROAST CHICKEN BREAST** \$27
Creamy mash, gravy and leek crumble
- VEAL SCHNITZEL** \$29
Rocket, cherry tomato, red wine vinaigrette, pecorino
- 300G GRASS FEED PORTERHOUSE** \$35
Red wine jus, seasonal greens (C)
- ROASTED CAULIFLOWER STEAK** \$22
Cauliflower puree, toasted macadamia, leek (C) (VGN)
- MUSHROOM SPAGHETTONI** \$24
Almond béchamel, roast mushroom, green pea, pangratatto (VGN)
- GREEN BOWL** \$23
Brown rice, avocado, red cabbage, pickled daikon, carrots, seeds, coconut and tahini dressing
Add hot smoked salmon \$6 (VGN) (C)

SIDES

- CHARRED BROCCOLINI** \$13
Sourdough romesco, almond crumble (VGN)
- RUSSIAN POTATO SALAD** (V) (C) \$6
- FRIES** (LG) \$9
Add kewpie +2
- LEAFY SALAD** \$6
Radish, vinaigrette (VGN) (C)
- TOASTED FOCACCIA** (VGN) \$6
- MORSE GRAVY** \$2

'FEED ME'

A CHEFS SELECTION MENU CELEBRATING OUR BEST DISHES, DESIGNED TO BE SHARED. CAN BE CATERED TO SUIT ANY DIETARY REQUIREMENTS.

WE CHOOSE, YOU ENJOY.
(MIN 2 GUESTS)

\$49pp

6 PLATES

\$65pp

9 PLATES

SPECIALS

- TUESDAYS -
\$25 STEAK NIGHT & DRINK
FROM 5PM

- FRIDAYS -
\$15 WAGYU CHEESYS
+\$3 W/ CHIPS
12PM - 3PM

- SUNDAYS -
\$12 HOT GRAVY ROLLS
\$8 BLOODY MARYS, PET NATS,
MULLED CIDER
PINT OF BODRIGGY BEER
FROM 12:30PM