

OYSTER
BAR & GRILL

Morrison's

OPEN
7 DAYS-LATE

FROM THE OCEAN SHELF

OYSTERS
NATURAL
LEMON & MIGNONETTE
7 EA

OYSTERS
KILPATRICK OR
BEER BATTERED
7.5 EA

FRUITS DE MER
ROCK OYSTERS, SCALLOP CRUDO,
HALF LOBSTER, TIGER PRAWNS
150

BAKED
CLEARWATER
SCALLOP
VADOUVAN BUTTER
15 EA

PRAWN COCKTAIL
COOKED QUEENSLAND PRAWNS,
TOMATO, BLUSH MAYONNAISE
28

Add SIBERIAN STURGEON CAVIAR & CRÈME FRAÎCHE 50

TO START

ARTISAN BAKERY BAGUETTE, ST DAVID DAIRY CULTURED BUTTER 10
OVEN ROASTED TOMATO SOUP, STRACCIATELLA 16
PORK, FOIE GRAS & PICKLED WALNUT TERRINE, SOURDOUGH 25
FIG SALAD, BUFFALO FETA, HAZELNUT 26
HOUSE SMOKED SALMON, YUZU KOSHO, TOASTED RYE 27
SCAMPI CRUDO, MANDARIN, CHILLI 28
SPANNER CRAB TART, LEMON EMULSION 28
STEAK TARTARE, MARROW BUTTER TOAST 28
FLASH FRIED SOUTHERN CALAMARI, SPICY TOMATO 29

MAINS

BANNOCKBURN CHICKEN SALAD, BUTTER LETTUCE, BARLEY, BUTTERMILK DRESSING . . . 31
RUFFLE FARM MUSHROOM RISOTTO 34
DUCK RAGU, PAPPARDELLE, REGGIANO 36
SPENCER GULF KING PRAWN PENNE, CHILLI, TOMATO, PARSLEY 38
CHICKEN & LEEK PIE 39
GRILLED AQUINA MURRAY COD, TOMATO & CARDAMOM VINAIGRETTE 58
CRUMBED KING GEORGE WHITING, KOHLRABI REMOULADE 68

FROM THE GRILL

MORRISON'S BURGER 180G, BACON, CHEESE, HORSERADISH MAYONNAISE, FRIES 29
KINROSS STATION BARNSELY LAMB CHOP 450G, HARISSA *Holbrook, NSW* 52
KIWAMI FULL BLOOD WAGYU RUMP 220G, MARROW BUTTER, RED WINE SAUCE *Grain Fed | Darling Downs, QLD* 44
DIAMANTINA ANGUS RUMP CAP 250G, SLOW ROASTED, SMOKED BEEF VINAIGRETTE *Grain Fed | Darling Downs, QLD* 48
TEYS ANGUS HEREFORD TENDERLOIN, PEPPERCORN SAUCE *Grass Fed | Riverina, NSW* 180G 49 / 240G 58
CAPE GRIM SIRLOIN 280G, CAFÉ DE PARIS BUTTER, FRIES *Pasture Fed | Kennakoak, TAS* 62
RIVERINE PREMIUM RIB ON THE BONE 600G – BERNAISE, RED WINE SAUCE *Grain Fed | Riverina, NSW* 125
STOCKYARD ANGUS T-BONE, RED WINE SAUCE *Grain Fed | Kerwee, QLD* 24 PER 100G
PREMIUM CUT OF THE DAY, SIGNATURE ACCOMPANIMENTS MP

SIDES

MORRISON'S CHOPPED SALAD 18 / 28

FRIES 15	SMOKED PARIS MASH, CHICKEN JUS 17
CHILLI GARLIC BROCCOLI 15	HAND CUT CHIPS 17
SALAD DIJON VINAIGRETTE 15	BEST ROASTED POTATOES, ROSEMARY, GARLIC 17
ROASTED CARROTS, NDUJA 15	BEANS, PRESERVED LEMON CULTURED BUTTER 17

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All card payments incur a 1.5% surcharge. Groups of 8 or more incur a 10% service charge. A surcharge of 5% will apply on Saturdays, 10% on Sundays and a 15% surcharge on public holidays.

