



Morrison's

OYSTER BAR
AND GRILL

GROUP DINING PACKAGE

SETTLE IN

Step into morrison's and be transported to a timeless oyster bar & grill; bustling and boisterous, where everything's more vibrant, delicious, and fun.

Morrison's Oyster Bar & Grill evokes the spirit of timeless institutions – familiar, delicious and memorable. Here we present a classic produce-driven menu to heighten the everyday. Indulge in our signature oysters, hand-selected in-house aged beef, and exceptional well-known classics accompanied by a considered wine program.

*Morrison's irresistible magic is that
even a fleeting visit feels like an occasion.*



OUR SPACES - GROUP DINING



THE CONSERVATORY

This light-filled, European-inspired space features soft lighting, handcrafted details, a striking bar and a retractable roof, making The Conservatory the perfect setting for celebrations year-round. It also includes a semi-private dining area for up to 20 guests, ideal for group dining.

SEATED 20



THE OYSTER ROOM

Here is where some of Australia's freshest oysters are shucked – right before your very eyes! An event in The Oyster Room is the perfect opportunity to get up and close to the shucking action. This space is a semi exclusive area within our Main Bar – offering beautiful high tables designed for long lunches, celebrations, and shared feasting.

SEATED 40



THE PORCH

Situated at the front of the restaurant within our Main Dining Room, The Porch enjoys a prime outlook over George Street. Framed by beautiful leather banquettes and generous comfortable seating, it's a semi-private space for seated group dining, offering the warmth and buzz of Morrison's with a refined energy.

SEATED 12

SHARED MENUS

\$94pp *3 Courses*

STARTERS

TO SHARE

AP SESAME BAGUETTE, ST DAVID DAIRY CULTURED BUTTER
TOMATO TART, STRACCIATELLA, HERB SALAD
OYSTERS NATURAL, LEMON & MIGNONETTE *a*
STEAK TARTARE, MARROW BUTTER TOAST

MAINS

TO SHARE

RAINBOW TROUT, HARISSA, LIME *a*
CAPE GRIM SIRLOIN, PEPPERCORN SAUCE

SIDES

SALAD, DIJON VINAIGRETTE
FRIES

DESSERT

TO SHARE

STICKY DATE PUDDING, MUSCOVADO TOFFEE

\$124pp *3 Courses*

STARTERS

TO SHARE

AP SESEME BAGUETTE, ST DAVID DAIRY CULTURED BUTTER
OYSTERS NATURAL, LEMON & MIGNONETTE *a*
BLUEFIN TUNA CRUDO, PEPPERONATA *a*
STEAK TARTARE, MARROW BUTTER TOAST

MAINS

TO SHARE

GRILLED AQUNA MURRAY COD, TOMATO & CARDAMOM VINAIGRETTE *a*
TODAY'S BEST HOUSE AGED STEAK, SIGNATURE ACCOMPANIMENTS

SIDES

SALAD, DIJON VINAIGRETTE
BEST ROASTED POTATOES, ROSEMARY, GARLIC
CHILLI GARLIC BROCCOLI

DESSERT

TO SHARE

BAKED MADELEINES JAM & CREAM
STICKY DATE PUDDING, MUSCOVADO TOFFEE



OUR SPACES - COCKTAIL



THE CONSERVATORY

This light-filled, European-inspired space features soft ambient lighting, handcrafted details, a striking central bar and a fully retractable roof. Designed for seamless flow and lively cocktail-style events, The Conservatory transforms from sunlit afternoons to atmospheric evenings, making it an exceptional setting for celebrations and social gatherings year-round.

STANDING... 30



THE OYSTER ROOM

Positioned within the heart of our Main Bar, The Oyster Room is an energetic, semi-exclusive space ideal for standing cocktail-style events. Guests are immersed in the theatre of live oyster shucking and bar service. It's a lively setting for relaxed mingling, celebratory drinks and shared seafood-focused fare.

STANDING... 50



THE PARLOUR

Private, intimate and stylish, The Parlour is available for semi-exclusive use. This space pays homage to Morrison's former life as the Brooklyn Hotel. Boasting its own bar, long banquette and high tables, The Parlour exudes understated charm.

STANDING... 50

CANAPÉ PACKAGES

BUILD YOUR OWN CANAPÉ PACKAGE

(minimum 4 pieces)

Cocktail 7

Canapé 9

Substantial 12

Dessert 6

COCKTAIL

Sydney Rock Oyster, Mignonette

Beer Battered Oyster, Habanero Mayonnaise

Confit Tomato, Woodside Goats Curd Tart

Pecorino Arancini

Crab & Shallot Tart

Pork & Fennel Sausage Roll

CANAPÉ

Roast Duck Pancake

Chicken Waldorf Finger Sandwich

Tempura Prawn

House Smoked Salmon, Creme Fraîche

SUBSTANTIAL

Grilled Mushroom Skewer

Roasted Chicken, Cos, Buttermilk, Chive Salad

Cheeseburger Slider

Free Range Lamb Cutlet, Harissa

Wagyu Sirloin Skewer

DESSERT CANAPÉ

Chocolate Mousse Tartlet, Hazelnut Praline

Vanilla Lemon Cheesecake, Raspberry

French Brie Crostini



CONTACT

*225 George Street
Cnr of Grosvenor St,
Sydney NSW 2000*

*info@morrisons.sydney
+61 2 9247 6744*

