

OYSTER  
BAR & GRILL



OPEN  
7 DAYS-LATE

FROM THE OCEAN SHELF

OYSTERS NATURAL  
LEMON & MIGNONETTE *a*  
7 EA  
*Add OSSETRA CAVIAR i* 50

OYSTERS  
KILPATRICK OR  
BEER BATTERED *a*  
7.5 EA

FRUITS DE MER  
ROCK OYSTERS, TIGER PRAWNS, ABROLHOS  
ISLAND SCALLOP CRUDO, SASHIMI SCAMPI *a*  
160

BAKED  
SHARK BAY  
SCALLOP  
VADOUVAN BUTTER *a*  
15 EA

PRAWN COCKTAIL  
COOKED QUEENSLAND PRAWNS,  
TOMATO, BLUSH MAYONNAISE *a*  
29

TO START

|                                                                    |    |
|--------------------------------------------------------------------|----|
| AP SESAME BAGUETTE, ST DAVID DAIRY CULTURED BUTTER . . . . .       | 12 |
| SPRING CORN SOUP, SPANNER CRAB <i>i</i> . . . . .                  | 19 |
| TOMATO TART, STRACCIATELLA, CRESS . . . . .                        | 25 |
| CULATELLO HAM, GUINDILLA PEPPERS, VINTAGE CHEDDAR . . . . .        | 25 |
| PORK TERRINE, ENGLISH MUSTARD, SOURDOUGH . . . . .                 | 26 |
| HOUSE SMOKED SALMON, YUZU KOSHO, TOASTED RYE <i>a</i> . . . . .    | 28 |
| BLUE FIN TUNA CRUDO, PEPERONATA <i>a</i> . . . . .                 | 28 |
| STEAK TARTARE, MARROW BUTTER TOAST . . . . .                       | 29 |
| FLASH FRIED KING PRAWN & CALAMARI, SPICY TOMATO <i>a</i> . . . . . | 32 |

MAINS

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| BANNOCKBURN CHICKEN SALAD, BUTTER LETTUCE, BARLEY, BUTTERMILK DRESSING . . . . . | 32 |
| RUFFLE FARM MUSHROOM RISOTTO . . . . .                                           | 35 |
| BLUE SWIMMER CRAB SPAGHETTI, PARSLEY, GARLIC, CHILLI <i>a</i> . . . . .          | 46 |
| DUCK RAGU, CASARECCE, REGGIANO . . . . .                                         | 38 |
| BRAISED LAMB PIE, ROSEMARY GRAVY . . . . .                                       | 39 |
| RAINBOW TROUT, HARISSA, LIME <i>a</i> . . . . .                                  | 46 |
| GRILLED AQUANA MURRAY COD, TOMATO & CARDAMOM VINAIGRETTE <i>a</i> . . . . .      | 59 |

FROM THE GRILL

|                                                                                |                                                               |
|--------------------------------------------------------------------------------|---------------------------------------------------------------|
| MORRISON'S BURGER 180G, BACON, CHEESE, HORSERADISH MAYONNAISE, FRIES . . . . . | 29                                                            |
| MARGRA LAMB BARNSLEY CHOP 500G, MUSTARD, JUS GRAS . . . . .                    | <i>Oberon, NSW</i> . . . . . 62                               |
| KIWAMI FULL BLOOD WAGYU RUMP 220G, MARROW BUTTER, RED WINE SAUCE . . . . .     | <i>Grain Fed   Darling Downs, QLD</i> . . . . . 46            |
| BLACK ONYX RUMP CAP 250G, SLOW ROASTED, SMOKED BEEF VINAIGRETTE . . . . .      | <i>Grain Fed   Darling Downs, QLD</i> . . . . . 48            |
| BASS STRAIT ANGUS HEREFORD TENDERLOIN, PEPPERCORN SAUCE . . . . .              | <i>Grass Fed   Gippsland, VIC</i> . . . . . 180G 52 / 240G 64 |
| CAPE GRIM SIRLOIN 280G, CAFÉ DE PARIS BUTTER, FRIES . . . . .                  | <i>Grass Fed   Kennaoook, TAS</i> . . . . . 64                |
| STONE AXE BONE IN WAGYU SIRLOIN 500G, RED WINE SAUCE . . . . .                 | <i>Grain Fed   Margaret River, WA</i> . . . . . 150           |
| STOCKYARD ANGUS T-BONE, RED WINE SAUCE . . . . .                               | <i>Grain Fed   Kerwee, QLD</i> . . . . . 25 PER 100G          |
| PREMIUM CUT OF THE DAY, SIGNATURE ACCOMPANIMENTS . . . . .                     | MP                                                            |

SIDES

|                                                     |         |                                                   |    |
|-----------------------------------------------------|---------|---------------------------------------------------|----|
| MORRISON'S CHOPPED SALAD . . . . .                  | 16 / 26 | CHILLI GARLIC BROCCOLI . . . . .                  | 18 |
| FRIES . . . . .                                     | 16      | ROASTED CARROTS, NDUJA . . . . .                  | 18 |
| SALAD DIJON VINAIGRETTE . . . . .                   | 16      | HAND CUT CHIPS . . . . .                          | 18 |
| GREEN BEAN & CELERY HEART SALAD, HAZELNUT . . . . . | 16      | BEST ROASTED POTATOES, ROSEMARY, GARLIC . . . . . | 18 |

*Seafood origins: a = Australian, i = Imported, m = Mixed (Australian Imported).*  
*Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. While we always do our best to accommodate dietary requirements, we cannot guarantee any dish will be completely allergen-free. For groups of 8 or more, a 10% gratuity will be added to the final bill (excluding Sundays & public holidays).*  
*If you'd prefer this removed, please let our team know. A surcharge of 5% applies on Saturdays, 10% on Sundays & 15% on public holidays.*

