

— DINING MENU —

THE  
MORPHETT ARMS

ESTD 1964

---

# STARTERS

---

**Garlic and Herb Bread** ..... 6.5

**Petite Sour Dough Loaf (2)** ..... 9

Served with native dukkha, olive oil  
and balsamic glaze (DF, VG, VE). \$2 per extra loaf

**Soup of the Day** ..... 12

Served with garlic and herb bread

**Chicken and Chipotle Meat Balls (6)** ..... 13

Served with ranch dipping sauce (GF)

**Mushroom Dumplings (6)** ..... 13

Served with sweet soy sauce, sesame  
and spring onion (GF, VG, VE)

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan

---

# MAINS

---

**Orecchiette Pasta** ..... 28

Served with prawns, Hahndorf chorizo, cherry tomatoes and onion, tossed in a white wine, lemon and butter sauce (DF)

**Free Range Prosciutto** ..... 30

**Wrapped Chicken Breast**

Served with a warm kipfler potato, caper and parsley salad and a sundried tomato pesto sauce (GF)

**Barossa Pork Belly** ..... 28

Served with an Asian style soba noodle salad and a soy, caramel and sesame glaze (DF)

**Chargrilled Lamb Cutlets** ..... 36

Served with salt baked kipfler potato, edamame beans and chimichurri (GF, DF)

**Crispy Skinned Atlantic Salmon** ..... 30

Served with a beetroot, orange and fennel salad and dill crème (GF)

**300g Black Angus Scotch Fillet** ..... 34

Served with roasted kipfler potato, heirloom carrots, asparagus and red wine jus (GF, DF)

**250g Porterhouse** ..... 28

Served with roasted kipfler potato, heirloom carrots, asparagus and red wine jus (GF, DF)

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan

---

# MAINS

---

**Free Range Chicken Schnitzel ..... 22**  
**or Wagyu Beef Schnitzel**

Served with chips, garden salad and choice of sauce

**Curry of the Day ..... 22**

Served with fragrant rice and pappadum (GF)

**Australian Salt and Pepper Squid ..... 28**

Served with chips, garden salad, aioli and lemon (DF)

**King George Whiting ..... 36**

Crumbed or Battered. Served with chips, garden salad, aioli and lemon (DF)

**Butterfish ..... 23**

Crumbed or battered. Served with chips, garden salad, aioli and lemon (DF)

**Roast of the Day ..... 20**

Served with seasonal vegetables, potatoes and traditional gravy (GF)

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan

---

## SIDES

---

Sautéed Garlic Mushrooms (GF, DF) .....	8
Steamed Greens with Pesto and Almonds (GF, DF) .....	8
Rosemary Salted Roast Kipfler Potatoes (GF, DF) .....	8
Creamy Mash Potato (GF) .....	6

---

## SAUCES

---

Traditional Gravy

Mushroom Sauce

Peppercorn Sauce

Dianne Sauce

Red Wine Jus

All sauces are GF

Parmigiana .....	3
------------------	---

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan

---

# PIZZA

---

<b>Traditional Margherita</b> .....	<b>23</b>
Tomato, fresh basil and mozzarella	
<b>BBQ Meatlovers</b> .....	<b>23</b>
Salami, ham, bacon, BBQ sauce and mozzarella	
<b>Classic Ham and Pineapple</b> .....	<b>23</b>
Smoked leg ham, pineapple and mozzarella	
<b>BBQ Chicken</b> .....	<b>23</b>
Chicken, bacon, mushroom, onion, BBQ sauce and mozzarella	

---

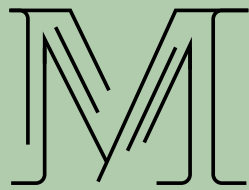
# KIDS

---

<b>Chicken Nuggets</b> .....	<b>10</b>
<b>Crumbed Butterfish</b> .....	<b>10</b>
<b>Roast of the Day</b> .....	<b>10</b>
<b>Chicken Schnitzel</b> .....	<b>10</b>
<b>Ham &amp; Pineapple Pizza</b> .....	<b>10</b>

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan



— **PLANT-BASED MENU** —

**THE  
MORPHETT ARMS**  

---

ESTD 1964

---

# STARTERS

---

**Petite Sour Dough Loaf (2)** ..... 9

Served with native dukkha, olive oil and balsamic glaze (VG, VE). \$2 per extra loaf

**Mushroom Dumplings (6)** ..... 13

Served with sweet soy sauce, sesame and spring onion (GF, VG, VE)

---

# MAINS

---

**Orecchiette Pasta** ..... 23

Served with tofu, green vegetables and a white wine and lemon sauce (DF, VE, VG)

**Plant Based 'Chicken Breast'** ..... 27

Served with a warm kipfler potato, caper and parsley salad and a sundried tomato pesto sauce (GF, VG)

**Salt and Pepper Tofu** ..... 25

Served with an Asian style soba noodle salad and a soy, caramel and sesame glaze (DF, VG)

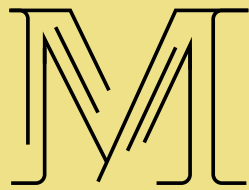
**Falafel and Beet Salad** ..... 26

Vegetarian falafel served with a beetroot, orange and fennel salad and dill crème (VE)

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan





— **SENIORS MENU** —

**\$16 PER HEAD**

Lunch time only. Includes complimentary soup.

**THE  
MORPHETT ARMS**

ESTD 1964

---

# ENTRÉE

---

**Soup of the Day**

---

# MAINS

---

**Roast of the Day**

Served with, seasonal vegetable,  
potatoes and traditional gravy

**Free Range Chicken Schnitzel**

Served with chips, garden salad and choice of sauce

**Parmigiana** ..... **2**

**Crumbed Pork Chops**

Served with seasonal vegetables,  
mash and traditional gravy

**Butterfish**

Crumbed or Battered. Served with chips,  
garden salad, aioli and lemon

**Sauces:** Traditional gravy, mushroom sauce,  
peppercorn sauce, Dianne sauce, red wine jus

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan

---

# MAINS

---

## **Penne Alla Panna**

Penne pasta served in a cream sauce with parmesan, bacon and mushroom

## **250g Porterhouse ..... 22**

Served with chips, garden salad and choice of sauce

---

# DESSERT

---

## **Ice Cream Sundae ..... 4**

Served with nuts and choice of topping: lime, caramel, strawberry, chocolate, banana

**Sauces:** Traditional gravy, mushroom sauce, peppercorn sauce, Dianne sauce, red wine jus

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan

---

# DESSERTS

---

**Churros** ..... 8

Served with chocolate sauce and  
cinnamon sugar (VG)

**Ice Cream Sundae** ..... 8

Served with nuts and choice of topping: lime,  
caramel, strawberry, chocolate, banana

**Vanilla Bean Panna Cotta** ..... 8

Served with mixed berry coulis and  
freeze-dried mandarin (GF)

**Chocolate Mousse** ..... 8

Served with Chantilly cream and  
fresh strawberries (GF)

**Lemon Tart** ..... 8

Served with mascarpone and freeze-dried lychee

---

DF — Dairy Free   GF — Gluten Free   VE — Vegetarian   VG — Vegan