



— DINING MENU —

THE
MORPHETT ARMS

ESTD 1964

— STARTERS / ENTREE —

Oysters

Natural (6 | 12) 15 | 30

Kilpatrick (6 | 12) 16 | 32

Garlic & Herb Bread (V) 8

Duo of Dips (V) 15

Toasted pita bread, kalamata olives, cornichons

Soup of the Day 10

Served with garlic bread

Seasoned Potato Wedges (GF) 10

Sour cream and sweet chili sauce

Bowl of Chips 8

Tomato sauce and aioli

Forest Mushroom Arancini (5) (V) 14

Spiced capsicum coulis and pickled onion

Baked Half Shell Scallops (5) (GF) 18

Sweet corn purée and bacon crumble

Chicken Spare Ribs 14

Served with ranch dipping sauce

Buffalo Wings 13

Frank's Hot Sauce, ranch dipping sauce

Wagyu Beef Sliders (2) 12

Cheese, pickles and hickory BBQ sauce

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

TO SHARE

Charcuterie Plate (GF on request) 38

Cured meats, dips, aged cheddar, brie,
pickles and crackers

Tasting Plate 42

Wagyu Sliders, Chicken ribs, BBQ braised
pork ribs, chips and ranch dipping sauce

CLASSIC PUB FARE

Free Range Chicken Breast Schnitzel 22

Chips, salad and choice of sauce
Parmigiana +\$3

Beef Schnitzel 24

Chips, salad and choice of sauce
Parmigiana +\$3

Australian Salt and Pepper Squid (GF on Request) 26

Chips, salad, lemon and tartar sauce

Beer Battered or Crumbed Butter Fish 23

Chips, salad, lemon and tartar sauce
Seasonal roasted vegetables available
as an alternative +\$3

Curry of the Day (GF) 22

Fragrant jasmine rice and pappadum

Roast of the Day (GF) 22

Seasonal roasted vegetables and traditional gravy

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

SALADS

Classic Caesar Salad (GF on Request) 22

Add Chicken +\$4

Cos lettuce, herb croutons, bacon, hard boiled egg,
parmesan cheese and creamy Caesar dressing

Australian Prawn Skewer Salad 28

Pad Thai noodle salad, fresh herbs, cucumber, spring onion,
crushed peanuts and spicy tamarind dressing

Roasted Beetroot and Kalettes Salad (GF, VG) 22

Add Chicken +\$4

Pomegranate, avocado, onion, pine nuts and
blood orange dressing

BURGERS

Wagyu Beef Burger 23

Sweet hickory BBQ sauce, tomato, onion,
butter leaf lettuce, double cheese, pickles and chips

'100% Not' Burger (VG) 21

Vegan burger, butter leaf lettuce, onion relish,
tomato, vegan cheese, vegan aioli and chips

Lemon and Thyme Grilled Chicken Burger 22

Smashed avocado, lettuce, pickled onions, cheddar and chips

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

PIZZAS

Hahndorf Chorizo Pizza 20

Roasted pumpkin, fetta, chilli and mozzarella

Double Smoked Ham & Pineapple Pizza 20

Pineapple and mozzarella

Calabrese Salami Pizza 20

Bocconcini, kalamata olives, tomato, basil and mozzarella

Spicy Chicken Pizza 20

Pickled jalapeno, bell peppers, spring onion and mozzarella

Roasted Pumpkin Pizza (V) 20

Crème fraiche, onions, sage, pepitas and mozzarella

Gluten free base + \$5

Vegan cheese + \$3

Gluten free burger bun + \$3

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

MAINS

- Tuscan Baked Atlantic Salmon (GF)** 30
Sundried tomato, artichoke, capers garlic cream
and fried potatoes
- American BBQ Braised Pork Ribs (GF)** 34
Spicy slaw, chips and ranch dipping sauce
- Confit Duck Leg (GF)** 32
Kalettes, dui puy lentils, speck and sour cherry glaze
- Prawn and Blue Swimmer Crab Linguini** 32
Tomato, garlic, chili, capers and lemon butter sauce
- Kassler Smoked Pork Chop (GF)** 30
Mash potato, brussels sprouts, speck, roasted shallots
and Bavarian mustard sauce
- '100% Not' Meatball Linguini (VG)** 28
Vegan meatballs, tomato, garlic, chili, capers
and tomato sugo
- Beer Battered or Crumbed King George Whiting** 39
Chips, salad, lemon and tartar sauce
Seasonal roasted vegetables available
as an alternative +\$3
- Chargrilled Lamb Cutlets (GF, DF)** 41
Roasted potato, edamame beans and Chimichurri

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

— FROM THE GRILL —

All our steaks are award-winning Riverine beef, sourced from the lush, temperate Riverine region of Australia.

Riverine cattle are raised on natural pastures and fed on a balanced diet of cereal grains for a minimum of 100 days.

The result is beef that's tender, juicy, and marbled to perfection.

Riverine is underpinned by MSA standards, creating an exceptional eating experience.

300g Scotch Fillet	35
250g Porterhouse	28
300g Rump	28

All steaks served with salad, chips and choice of sauce.

Seasonal roasted vegetables
available as an alternative +\$3

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

SIDES

Garlic Mushrooms	8
Sauteed with roast garlic and fresh herbs	
Mixed Steam Greens	8
Pesto butter and almond flakes	
Mashed Potato	6
Seasonal Roasted Vegetables	8

SAUCES

Gravy, Dianne, Mushroom, Pepper	
Parmigiana	3

KIDS MEALS

Chicken Nuggets	10
Chips and tomato sauce	
Chicken Schnitzel	10
Chips and tomato sauce	
Mini Roast of the Day	10
Roasted vegetables and traditional gravy	
Crumbed Fish	10
Chips and tomato sauce	
Pizza	10
Ham, Pineapple and Cheese	

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

DESSERTS

Black Forrest Trifle 10

House made chocolate sponge, sour cherry jelly and vanilla bean Chantilly cream

Banana Waffle (GF) 10

Caramelized banana, salted caramel ice cream and fudge sauce

Vanilla Bean Panna Cotta (GF) 10

Rosewater jelly, white chocolate ganache and pistachio crumble

Affogato 8

Vanilla Ice cream, espresso shot
Add your choice of liqueur (p.o.a)

Ice Cream Sundae 7

Chocolate, strawberry, caramel or lime topping and nuts

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



— SENIORS MENU —

Available at lunch 7 days 11:30am - 2:00pm

— REGULAR SPECIAL —

Includes entrée soup of the day, served with dinner roll and choice of main.

MAIN

Roast of the Day (GF) 17

Seasonal roasted vegetables and traditional gravy

Free Range Chicken Breast Schnitzel 17

Chips, salad and choice of sauce

Sauces: Gravy, Dianne, Mushroom, Pepper

Parmigiana + \$2

Seasonal roasted vegetables available as an alternative +\$2

Beer Battered or Crumbed Butterfish 17

Chips, salad, lemon and tartar sauce

Seasonal roasted vegetables available as an alternative +\$2

Pasta of the Day 17



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

— PREMIUM SPECIAL —

Includes entrée soup of the day, served with dinner roll and choice of premium main.

PREMIUM MAIN

250g Porterhouse Steak (GF) 25

Chips, salad and choice of sauce

Sauces: Gravy, Dianne, Mushroom, Pepper

Seasonal roasted vegetables

available as an alternative +\$2

Tuscan Baked Atlantic Salmon (GF) 25

Sundried tomato, artichoke, capers garlic

cream and fried potatoes

Crumbed Pork Chops 20

Seasonal roasted vegetables, mashed potato
and traditional gravy

— DESSERT —

Ice Cream Sundae 4

Chocolate, strawberry, caramel or lime topping and nuts

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