

**THE
MORPHETT ARMS**

ESTD 1964

DINING MENU



SCAN TO JOIN OUR LOYALTY PROGRAM TODAY!
RECEIVE 5% BACK IN POINTS ON FOOD AND BEVERAGE PURCHASES
BECOME ELIGIBLE FOR IN APP MEMBER ONLY SPECIAL OFFERS

Please note a 15% Surcharge applies on Public Holidays



Garlic & Herb Bread (GFA) (VGA) \$8

Oysters Natural (GF) (DF) \$21 / \$35

Oysters Kilpatrick (GF) (DF) \$24 / \$38

Seasoned Wedges (GF)
sour cream & sweet chili \$12

Chips Bowl (GF)
tomato sauce & ranch \$12

36' South Beef Tataki (GF)
rare seared eye fillet, watermelon radish, leek,
wasabi kewpie & ponzu \$22

Swiss Brown and Porcini Mushroom Pate (GFA) (VG)
chardonnay jelly & poppy seed bark \$16

1/2 Kilo King Size Wings (GF)
buffalo sauce & ranch dip \$16

Duo of House Dips (V)
grilled Turkish bread, olives & cornichons \$16

Charcoal Bao Buns (3)
hoisin pork, pickled carrot, coriander and chilli (VGA) \$16

American Share Platter
cherry smoked pork ribs, buffalo wings, grilled kransky, brioche
hot dog sliders, slaw, McClure pickles & chips \$60

ENTREE



MAINS

SA King George Whiting (DF)
battered or crumbed, chips, salad, tartare & lemon \$42

Chargrilled SA Lamb Rump (GF) (DF)
salt and vinegar potatoes, grilled broccolini & herb & soy caramel \$40

Chicken Salad (GFA)
grilled tenderloins, charred bacon, mixed leaves,
avocado, paprika crisps, ranch dressing \$28

Cherry Wood Smoked Pork Ribs (GF)
chips, slaw & Carolina gold BBQ sauce \$40

Crisp Skinned Atlantic Salmon (GF)
potato mille-feuille, smoked yoghurt & herb oil \$38

House Hot Smoked Salmon Salad (GF)(DF)
fresh herbs, radish, avocado, feta, sweet potato crisps & olive oil \$32

Vongole and 'Nduja Spaghettoni
spicy Calabrian sausage, white wine, garlic,
parsley, butter sauce \$32

Chicken Schnitzel
chips, salad & choice of sauce \$25

Herb & Onion Beef Schnitzel
chips, salad & choice of sauce \$26

Australian Salt & Pepper Squid (GF) (DF)
chips, salad, tartare & Lemon \$28

Battered or Crumbed Butterfish (DF)
chips, salad tartare & lemon \$26

Herb Crumbed Pork Chops
mash potato, grilled broccolini & red wine jus \$28

Curry of the Day (GFA)
fragrant jasmine rice, raita & naan bread \$28

Roast of the Day (GF)
seasonal vegetables & gravy \$26

CLASSICS

DF – Dairy Free | GF – Gluten Free | V – Vegetarian | VG – Vegan |
GFA – Gluten Free Option Available | VGA – Vegan Option Available



All our steaks are sourced from South Australian pastures & served with rosemary sea salt potatoes, onion jam, fried enokis and red wine jus (GF)

250G 36° South Porterhouse
gold medal winner 2022 World Steak Challenge \$42

300G 36° South Scotch Fillet
award winning 36° South Beef from the Coonawarra region \$46

300g Signature Series Mayura Station Wagyu Rump MBS 9+
pure wagyu beef, chocolate fed for high marbling with rich buttery
& nutty flavours (Our Chef recommends medium rare) \$50

Extra sauce / Gravy, Dianne, Mushroom, Pepper add \$3

Garlic Prawn (6) add \$12

Extra Red Wine Jus add \$5

STEAK

Seasonal Roasted Vegetables (VG) \$10

Triple Cooked Potatoes (VG)
salt & vinegar seasoning \$10

Garden Salad (VG)
mixed lettuce, garden tomatoes, cucumber, onion, capsicum & feta \$10

Creamy Mash Potato (V) \$8

SIDES

Mayura Station Wagyu Beef Burger
lettuce, tomato, cheese, pickles, special sauce & chips \$25

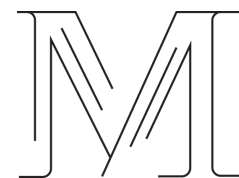
Louisiana Po' Boy Sandwich
creole spiced prawns, French baguette, tomato, stacker
pickle, rémoulade & chips \$26

Chicken and Chipotle Burger
lettuce, tomato, pickles, cheese, special sauce & chips \$25

gluten free bun \$4 / vegan cheese \$3

BURGERS

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PIZZA

'Nduja
spicy Calabrian salami, marjoram, hot honey & fior di latte \$25

Prawn and Chorizo
chilli, lemon zest, salsa Verde & fior di latte \$27

Margherita (V)
garden tomatoes, fresh basil & fior di latte \$24

Chicken
pesto base, fire roasted capsicum, olives & fior di latte \$25

Classic Hawaiian
smoked ham, pineapple & fior di latte \$24

gluten free base \$6/ vegan cheese \$3

Garlic & Herb Bread (GF) \$8

Swiss Brown and Porcini Mushroom Pate chardonnay jelly
& poppy seed bark \$16

V2 Plant Based Schnitzel
chips, salad & traditional gravy \$23

V2 Plant Based Burger
lettuce, tomato, vegan cheese, aioli, pickles & chips vegan \$24

Vegan Margherita Pizza (GFA)
garden tomatoes, vegan cheese & fresh basil \$24 (GF base add \$6)

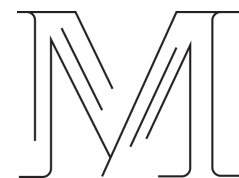
Pesto Pizza (GFA)
pesto base, fire roasted capsicum, garden tomato,
olives & vegan cheese \$24 (GF base add \$6)

Summer Salad (GF)
fresh herbs, radish, avocado, tofu, sweet potato
crisps, lemon & olive oil \$26

Raspberry Sorbet (GF)
meringues, puffed quinoa & coconut crumble \$12

PLANT BASED

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GFA — Gluten Free Option Available | VGA — Vegan Option Available



Available 7 days a week - Lunch only

All senior's meals include a choice of main served with a dinner roll and ice-cream sundae

Chicken Breast Schnitzel
chips, salad, choice of sauce \$19

Beer Battered or Crumbed Butterfish (DF)
chips, salad, lemon, tartare sauce \$19

Roast of the Day (GF)
seasonal roast vegetables & gravy \$19

Margherita Pizza (V) (VGO)
garden tomatoes, basil & fior di latte \$19
Salmon Patties
chips, salad, lemon, tartare sauce \$19

Garlic Prawns (8)
prawns with creamy garlic sauce & fragrant jasmine rice \$25

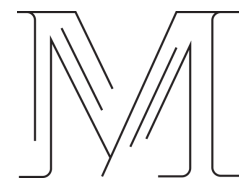
Crumbed Pork Chops (2)
pork chops with mash potato, grilled broccolini & jus \$27

Extra Sauce / Gravy, Dianne, Mushroom, Pepper \$2.50
Add vegetables and mash \$3 | Add salad and chips \$3
Add parmigiana \$3

Ice-Cream Sundae
vanilla ice-cream with a choice of topping
strawberry/chocolate/caramel/lime
choice of sprinkles or nuts

SENIORS LUNCH MENU

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KIDS

All kids meals are \$12*
Including a complimentary orange/apple juice or soft drink

Tempura Chicken Nuggets served with chips, sauce

Chicken Schnitzel served with chips, sauce

Crumbed Fish, served with chips, sauce

Brioche Hot Dog Slider served with chips, sauce

Spaghetti Napolitana with mozzarella

Pizza - ham, pineapple & mozzarella

Ice-Cream Sundae \$4
vanilla ice-cream
choice of topping- strawberry/chocolate/caramel/lime
choice of sprinkles or peanuts

*Kids meals are available for 12 years and under

DESSERT

Raspberry Sorbet (GF)(VG)
meringues, puffed quinoa & coconut crumble. \$12

White Chocolate and Madagascan Vanilla Bean Parfait (GF)
freeze dried mandarin & honey glass \$12

Flourless Orange Cake (GF)
whipped ricotta, lavender syrup & candied walnuts \$12

Ice-Cream Sundae
vanilla ice-cream with a choice of topping
strawberry/chocolate/caramel/lime
choice of sprinkles or nuts \$7

Affogato
vanilla bean ice cream, fresh espresso shot \$8
add a liqueur: Frangelico, Baileys, Tia Maria, Kahlua P.O.A



COFFEE & TEA

Espresso	\$4.5
Macchiato	\$4.5
Long Black	\$4.5
Latte	\$4.5
Flat White	\$4.5
Cappuccino	\$4.5
Mochaccino	\$5.0
Hot Chocolate	\$5.0
Chai Latte	\$5.0
Dirty Chai Latte	\$5.0
Black Tea	\$4.5
English Breakfast	\$4.5
Earl Grey	\$4.5
Peppermint	\$4.5
Chamomile	\$4.5
Green Tea	\$4.5
Pot of Tea	\$7.0
Iced Latte	\$5.5
Iced Chocolate	\$5.5

Make it a mug +\$1

Milks:

Full cream	
Skim	
Lactose free	
Soy	\$0.5
Almond	\$0.5



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