

**THE
MORPHETT ARMS**

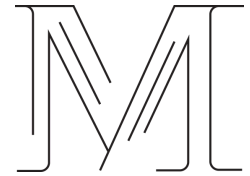
ESTD 1964

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
please note a 1.5% surcharge applies on card transactions



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

Oysters Natural (4) (GF) (DF) \$15

Oysters Kilpatrick (4) (GF) (DF) \$17

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

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

Soup of the Day \$12
garlic and herb bread

Wild Mushroom Toast (VG) \$16
chargrilled Pugliese ciabatta, confit garlic hummus, and toasted pepitas

Duck and Preserved Lemon Ravioli (3) \$18
roasted beetroot puree, parmesan grana padano, and fried capers

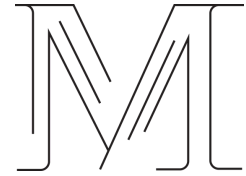
1/2 Kilo Wings (GF) \$18
choice of buffalo or smokey BBQ sauce, served with ranch dip

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

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

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

ENTREE



MAINS

SA King George Whiting (DF) \$44
battered or crumbed, chips, salad, tartare, and lemon

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

Chicken Salad (GF) \$28
grilled tenderloins, charred bacon, mixed leaves, avocado, red onion, paprika crisps, and ranch dressing

Cherry Wood Smoked Pork Ribs (GF) \$42
chips, slaw, and Carolina Gold BBQ sauce

Pan Fried Barramundi (GF) \$36
king brown mushroom, celeriac slaw, fried enoki, and red wine jus

Grilled Halloumi and Vegetable Salad (GF) \$26
warm winter vegetables, baby spinach, and green goddess dressing

Goolwa Pipi and 'Nduja Pappardelle \$34
pipi's, spicy Calabrian sausage, tomato concasse, parmesan grana padano, white wine and butter sauce

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

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

sauses: gravy, dianne, mushroom, pepper
add parmigiana topping +\$4
add kilpatrick topping +\$5
add garlic prawn (6) +\$12

Australian Salt and Pepper Squid (GF) (DF) \$28
chips, salad, tartare, and lemon

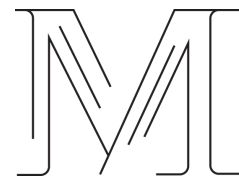
CLASSICS

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

Herb Crumbed Pork Chops \$28
mash potato, seasonal vegetables, and choice of sauce

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

Roast of the Day (GF) \$26
roast potato, seasonal vegetables, and gravy



All steaks are sourced from South Australian pastures and served with potato mille-feuille, asparagus, and chimichurri rojo (GF)

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

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

300g Signature Series Mayura Station Wagyu Rump MBS 9+ \$50
pure wagyu beef, chocolate fed for high marbling with rich buttery and nutty flavors
(our chef recommends best served medium rare)

add extra sauce: gravy, dianne, mushroom, pepper +\$3
add garlic prawn (6) +\$12
add red wine jus +\$4

STEAK

Seasonal Vegetables (VG) \$10

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

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

Creamy Mash Potato (V) \$8

Brussels Sprouts \$12
bacon, and sourdough gremolata

SIDES

Mayura Station Wagyu Beef Burger (GFA) \$26
brioche bun, caramelized onion relish, bacon, cheese, lettuce, tomato, burger sauce, and chips

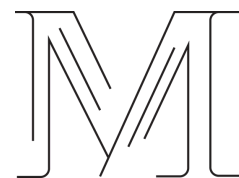
Louisiana Po' Boy Sandwich \$26
Creole spiced prawns, French baguette, tomato, stacker pickle, rémoulade, and chips

Chipotle Chicken Burger \$25
brioche bun, spicy slaw, cheese, hickory BBQ sauce, and chips

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

BURGERS

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



PIZZA

Calabrese Salami \$27
salami, oregano, hot honey, and fior di latte

Prawn and Tomato \$29
prawns, creme fraiche base, cherry tomato, grilled zucchini, and fior di latte

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

BBQ Chicken \$26
chicken, BBQ base, jalapenos, onion, and fior di latte

Classic Hawaiian \$25
smoked ham, pineapple, and fior di latte

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

Garlic and Herb Bread (GF) \$8

Wild Mushroom Toast \$16
chargrilled Pugliese ciabatta, confit garlic hummus, and toasted pepitas

V2 Plant Based Schnitzel \$23
chips, salad, and gravy

V2 Plant Based Burger (GFA) \$24
brioche bun, caramelized onion relish, cheese, lettuce, tomato, burger sauce, and chips
(GF bun +\$4)

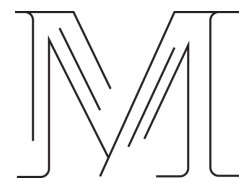
Vegan Margherita Pizza (GFA) \$24
garden tomatoes, vegan cheese, and fresh basil
(GF base +\$6)

Salt and Pepper Tofu and Vegetable Salad (GF) \$26
warm winter vegetables, baby spinach, and green goddess dressing

Pan Fried Gnocchi (GF) \$28
smoked tempeh, champignon mushrooms, sage, hazelnut, and burnt butter sauce

Banana Split (GF) \$12
bruleed banana, salted caramel ice cream, and peanut brittle

PLANT BASED



Available 7 Days a Week - Lunch Only

all senior's meals include an entree soup of the day served with a dinner roll, and a choice of seniors main

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

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

Roast of the Day (GF) \$19
roast potato, seasonal vegetables, and gravy

Margherita Pizza (V) (VGO) \$19
garden tomatoes, basil, and fior di latte

Lambs Fry \$19
bacon, onion, gravy, and mash potato

Garlic Prawns (8) \$25
prawns, creamy garlic sauce, and fragrant jasmine rice

Crumbed Pork Chops (2) \$27
mash potato, seasonal vegetables, and choice of sauce

add extra sauce: gravy, dienne, mushroom, pepper +\$2.50
add vegetables and mash +\$3 | add salad and chips +\$3
add parmigiana +\$3

Add an Ice-Cream Sundae + \$4
vanilla ice-cream with a choice of topping:
strawberry, chocolate, caramel, lime
choice of sprinkles or nuts

SENIORS LUNCH MENU



All children's meals come with a complimentary orange/apple juice or soft drink and are available to those aged 12 and under

CHILDREN

Tempura Chicken Nuggets \$12
chips, and tomato sauce

Chicken Schnitzel \$12
chips, and tomato sauce

Crumbed Fish \$12
chips, and tomato sauce

Brioche Hot Dog Slider \$12
chips, and tomato sauce

Spaghetti Napolitana \$12
mozzarella

Pizza \$12
ham, pineapple, and mozzarella

Ice-Cream Sundae +\$4
vanilla ice-cream
choice of topping: strawberry, chocolate, caramel, lime

Banana Split (GF) \$12
bruleed banana, salted caramel ice cream, and peanut brittle

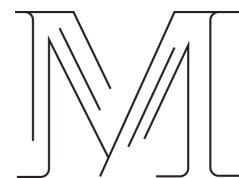
Manuka Honey and Vanilla Panna Cotta (GF) \$12
caramelized fig, ANZAC Biscuit crumble, and lavender syrup

Warm Chocolate Brownie \$12
coffee mascarpone, blackberry gel, and Biscoff crumble

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

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

DESSERT



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	+\$0.5
Soy	+\$0.5
Almond	+\$0.5



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