LOUNGE MENU

THE MORPHETT ARMS
ESTD 1964

SMALLER

GARLIC AND HERB BREAD (GFA) (VGA) — 12

OYSTERS (A)

NATURAL 6 $26 — KILPATRICK 6 $28
12 $48 — 12 $52

HOUSE MADE SOUP — 14
please see specials

PRAWN AND GINGER DUMPLINGS (4) (DF) (I) — 20
pickled daikon, carrot and coriander salad, Chinese black vinegar dressing, fried shallots

CHICKEN TACOS (2) (DF) — 18
shredded roast chicken, corn, avocado and red onion salsa, chipotle sauce

MUSHROOM BRUSCHETTA (GFA) (DFA) (VGA) — 18
medley of mushroom, caramelised onion ragout, whipped feta, gremolata, grilled focaccia

CHORIZO, SAFFRON AND PARMESAN ARANCINI — 18
house made apple chutney

CLASSICS

CHICKEN BREAST SCHNITZEL SEE SAUCES & TOPPINGS — 28
chips, salad, choice of sauce

BEEF PORTERHOUSE SCHNITZEL SEE SAUCES & TOPPINGS — 30
chips, salad, choice of sauce

AUSTRALIAN SALT AND PEPPER SQUID (GF) (DF) (A) — 30
chips, salad, tartare, lemon

BEER BATTERED FISH & CHIPS (GF) (DF) (I) — 28
chips, salad, tartare, lemon
(crumbed or grilled option available)

SAGE AND PARMESAN CRUMBED PORK LOIN — 28
colcannon mash, house made apple chutney, jus

SEASONAL ROAST (GF) — 28
duck fat potatoes, carrot, pumpkin, onion, peas

THE GRILL

All steaks served with twice-cooked hand-cut chips, celeriac remoulade and seeded mustard

200G FILLET STEAK — 52
Hardwicks 100-day grass fed - VIC.

250G PORTERHOUSE — 45
O'Connor's 250-day pasture fed - VIC.

350G SCOTCH FILLET — 50
O'Connor's 250-day pasture fed - VIC.

LARGER

RED WINE BRAISED BEEF CHEEK — 38
colcannon mash, celeriac remoulade, pickled onion, jus

SRI LANKAN DUCK LEG CURRY — 36
basmati rice, naan, cucumber and coriander salad

PAN-SEARED BARRAMUNDI (A) — 38
French lentils, winter vegetables, pancetta ragout, celery heart salsa verde, parsley

SMOKED SALMON LINGUINE (A) — 36
smoked salmon, dill, baby spinach, fennel and white wine cream sauce, parmesan

BOSTON BAY MUSSELS (A) (GFA) — 32
cherry tomato, garlic, chilli, chorizo, leek, grilled ciabatta

EGGPLANT PARMIGIANA — 28
Napoli sauce, caramelised onion, mozzarella, pesto, chips

PIZZAS

CLASSIC HAWAIIAN — 26
Barossa gypsy ham, pineapple, mozzarella

MARGHERITA (V) — 25
Napoli sauce, tomato, basil, buffalo mozzarella

BAROSSA MEATLOVERS — 30
Barossa gypsy ham, sopressa, chorizo, bacon, chilli honey, mozzarella

PEPPERONI — 26
Napoli sauce, pepperoni, mozzarella

MEDITERRANEAN VEGETABLE PIZZA (V) (VGA) — 26
grilled eggplant, roast capsicum, olives, baby spinach, basil pesto, mozzarella

BBQ CHICKEN — 28
smokey BBQ chicken, bacon, capsicum, mozzarella

GLUTEN FREE BASE +6
VEGAN CHEESE +3

SALADS

CHICKEN CAESAR SALAD (GFA) (DFA) — 28
grilled chicken breast, baby cos, bacon, parmesan, soft boiled egg, garlic croutons
want anchovies? **(I)** Just let our staff know! +1

ROASTED CAULIFLOWER AND FREEKEH SALAD — 26
(DF) (VG)
quinoa, rocket, pickled currants, fennel, apple, almonds, maple turmeric dressing

ADD CHICKEN +8
ADD TOFU +8

SAUCES & TOPPINGS

GRAVY, DIANE, MUSHROOM, PEPPER,
ADD PARMIGIANA TOPPING +5
ADD KILPATRICK TOPPING +6
ADD GARLIC PRAWNS (6) (I) +15
ADD EXTRA SAUCE +3

1.5% CARD SURCHARGE — 15% SURCHARGE ON PUBLIC HOLIDAYS

V VEGETARIAN
VG VEGAN
GF GLUTEN FREE
DF DAIRY FREE
VGA VEGAN AVAILABLE
GFA GLUTEN FREE AVAILABLE
DFA DAIRY FREE AVAILABLE

A AUSTRALIAN SEAFOOD
I IMPORTED SEAFOOD
M MIXED SEAFOOD SOURCE

LOUNGE MENU

THE MORPHETT ARMS
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BURGERS

WAGYU BEEF BURGER 27
double patty burger with bacon, American cheese, pickles, mayo and hickory barbecue sauce, chips

CHAR GRILLED CAJUN CHICKEN BURGER 26
American cheese, fennel, red onion, cabbage and carrot slaw, green herb aioli, chips

STEAK SANGA 30
steak, beetroot relish, bacon, cos lettuce, cheese, aioli, fried egg, ciabatta bun, chips

GLUTEN FREE BUN +4
VEGAN CHEESE +3

SIDES

WEDGES (GF) 12
sour cream, sweet chilli

CHIPS BOWL (GF) 12
tomato sauce, aioli

ROASTED VEGETABLES (GF) 12
seasonal vegetables with broccolini

ROASTED DUCK FAT POTATOES 12
rosemary aioli

PLANT BASED

GARLIC AND HERB BREAD (VG) (GF) 12

SALT AND PEPPER TOFU (VG) (DF) 16
pickled daikon, carrot and coriander salad, Chinese black vinegar dressing, fried shallots

MUSHROOM BRUSCHETTA (GFA) (DFA) (VGA) 18
medley of mushroom, caramelised onion ragout, almond whipped feta, gremolata, grilled focaccia

MEDITERRANEAN PIZZA (V) (VGA) 26
grilled eggplant, roast capsicum, olives, baby spinach, basil pesto, vegan cheese

EGGPLANT PARMIGIANA 28
Napoli sauce, caramelised onion, vegan cheese, pesto, chips

ROASTED CAULIFLOWER AND FREEKEH SALAD 26
(DF) (VGA)
quinoa, rocket, pickled currants, fennel, apple, almonds, maple turmeric dressing
add tofu + $8

STICKY DATE PUDDING (GF) 14
caramel sauce, coconut ice-cream

V VEGETARIAN
VG VEGAN
GF GLUTEN FREE
DF DAIRY FREE
VGA VEGAN AVAILABLE
GFA GLUTEN FREE AVAILABLE
DFA DAIRY FREE AVAILABLE

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M MIXED SEAFOOD SOURCE

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KIDS

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

CHICKEN NUGGETS 12
chips, tomato sauce

CHICKEN SCHNITZEL 12
chips, tomato sauce

CRUMBED HAKE (I) 12
chips, tomato sauce

PASTA BOLOGNESE 12
parmesan cheese

HAM AND PINEAPPLE PIZZA 12
Barossa gypsy ham, pineapple, mozzarella

MARGHERITA PIZZA (VGA) 12
Napoli sauce, fresh basil, mozzarella

ICE-CREAM SUNDAE 5
vanilla ice-cream with topping: strawberry / chocolate / caramel / lime add sprinkles or nuts

DESSERTS

WARM CHOCOLATE BROWNIE 14
orange, caramel and vanilla whipped cream

VANILLA BEAN RICE PUDDING 14
warm vanilla bean rice pudding, cinnamon, poached quince, macadamia crumb

LEMON CURD CAKE 14
lemon curd, cheesecake, meringue, strawberries, whipped cream

STICKY DATE PUDDING (GF) 14
caramel sauce, coconut ice-cream

AFFOGATO 8
vanilla bean ice-cream, espresso shot

ADD A LIQUEUR
FRANGELICO, BAILEYS, TIA MARIA, KAHLUA P.O.A

WEEKLY SPECIALS

MONDAY — STEAK NIGHT FROM 5:30PM 24
250g porterhouse steak, chips, salad, house pepper sauce

WEDNESDAY — SCHNITZEL NIGHT FROM 5:30PM 22
chicken or beef option, chips, salad, choice of sauce

THURSDAY — BURGER NIGHT FROM 5:30PM 20
double patty smash burger, lettuce pickles onion jam, American cheese, bourbon BBQ sauce, chips **COOPERS PINT +5**

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