



'AL FRESCO & BAR' MENU

Please scan the QR code to place your order. Alternatively, you can order and pay at the bar (Please note table number). Please order from the bar if you have specific dietary requirements or allergies. 20% Public Holiday surcharge applies.



To Start

N.B. If you would like your starters to arrive first please place order before ordering mains.

Freshly shucked Sydney rock oysters w. apple cider & seaweed vinegar mignonette	30/55
Blue swimmer crab 'San choy bau' w. exotic mushrooms + spicy cucumber salad	24
Salt cod fritters w. fennel + orange	18
Local mussels 'Pomodoro' w. brothy style tomato sauce + garlic & sea parsley bread	24
Warm Mount Zero olives	9
Malted wheat ciabatta bread & butter	10
Heirloom pumpkin salad w. kale, fetta + smashed garlic croutons (V)	20
Duck liver parfait w. pickled sumac figs, walnuts + radicchio	22

Mains

N.B. If you would like your mains to arrive together a single order is required.

Seared ocean Trout w. spicy tamarind caramel, fragrant green mango coleslaw, chilli, lime leaves + peanuts	38
Whole Flounder w. shrimps, capers, lemon artichokes + seaweed & garlic butter	55
Furphy beer battered market fish w. French fries + tartare sauce	29
Goat's cheese raviolis w. chestnuts, sage + wild mushrooms (V)	39
Authentic chicken 'Parmigiana' w. prosciutto, fior di latte + organic rocket	36
Stout braised beef cheek & tail w. roasted root vegetables + parsnip mash	39
300g 'Bass Strait' grass fed sirloin (TAS) #	44
500g 'Cape Grim' rib eye w. roasted bone marrow	70
# All steaks served w. Kohlrabi & mustard remoulade, parsley salad + peppercorn sauce	
Fried chicken burger w. Mexican cabbage salad, chipotle relish, guacamole + jalapeños *	27
Morgan's beef & bacon burger w. lettuce, cheese, pickles + onion marmalade *	29
Vegan 'Plantation' burger w. cashew cheese, pickled red cabbage, onion marmalade + guacamole (V) *	25
* All burgers served with French fries. Add gluten free bun	3

Sides

Iceberg, cucumber & mint salad + salted ricotta	12
Organic field grown rocket w. pear + truffled Pecorino	18
French fries	10

Afters to Share

'Upside down' biodynamic local apple & ginger crumble cheese cake	17
Sticky toffee pudding w. butterscotch ripple ice cream + sherry roasted pears	16
'Comte Gruyere' cheese w. all the trimmings	18

Book now at morganssorrento.com.au or call 5984 3121

insta: [morgans_sorrento](https://www.instagram.com/morgans_sorrento)



'AL FRESCO & BAR' DRINKS

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**BEER ON TAP
Pots/Pints**

- Heineken
8/15
- Furphy Ale
6/12
- Furphy 'Crisp' Lager
6/12
- Little Creatures Pale
7/14

MORNINGTON PENINSULA WINE

- 2016 Rahona Valley Blanc de Noirs
14/62
- 2016 Elgee Park Cuvee Blanc
78
- 2020 Portsea Estate Rose
13/59
- 2019 Paringa Estate Riesling
54
- 2019 Ocean Eight Pinot Gris
13/59
- 2020 Rahona Valley 'Trinity' (Riesling, Pinot Gris, Gewurtztraminer)
59
- 2019 Kerri Greens 'Pig Face' Chardonnay
13/59
- 2018 Elgee Park Chardonnay
72
- 2019 Quealy Estate Pinot Noir
14/62
- 2016 Ocean Eight 'Aylward' Pinot Noir
110
- 2013 Merricks Estate Cabernet Sauvignon
62
- 2018 Paringa Estate 'Peninsula' Shiraz
14/62
- 2018 Paringa Estate 'The Paringa' Shiraz
160

CHAMPAGNE

- N.V. Veuve Clicquot Brut
135

COCKTAILS

Aperol Spritz 18	Bloody Mary 18	Tommy's Margarita 22	Mojito 22	Espresso Martini 22	Negroni 24
Lyre's Italian Spritz (Non-Alcoholic) 14	Virgin Mary (Non-Alcoholic) 12		Seedlip Mojito (Non-Alcoholic) 14		

WEEKLY SPECIALS

<p>Wednesday 'Mussels Pomodoro' from 5pm</p> <p>Local mussels w. brothy style tomato sauce + garlic & sea parsley ciabatta</p> <p>Only \$14.95</p>	<p>Thursday 'Steak Frites' from 5pm</p> <p>250 gram 'Bass Strait' grass fed beef sirloin w. French fries + sauce 'Bearnaise'</p> <p>Only \$24.95</p>	<p>Friday & Saturday 'Aperitivo' 4pm-6pm</p> <p>Freshly shucked oysters & Aperol spritzers</p> <p>1/2 Price</p>	<p>Weekend 'Roast Royale'</p> <p>Black Angus sirloin w. Wilson's famous Yorkshire pudding + all the trimmings (Unavailable on full moons)</p> <p>Only \$29.95</p>	<p>Full Moon Weekends 'Crab Aficionado Society'</p> <p>Every Sorrento full moon Paul Wilson celebrates the crawling crustacean</p> <p>morganssorrento.com.au for dates & details</p>
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INDOOR MENU

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