

OYSTER  
BAR & GRILL

*Morrison's*

OPEN  
7 DAYS-LATE

FROM THE OCEAN SHELF

OYSTERS NATURAL  
LEMON & MIGNONETTE  
6.5 EA  
+ADD STURGEON CAVIAR 50

OYSTERS KILPATRICK  
MAPLE CURED BACON,  
SIGNATURE SAUCE  
7 EA

BEER BATTERED  
OYSTER  
HABANERO MAYONNAISE  
7 EA

ALBROLHOS ISLAND  
SCALLOP CRUDO  
CAVIAR, CRÈME FRAICHE,  
FINGER LIME  
17 EA

CLASSIC PRAWN  
COCKTAIL  
COOKED QUEENSLAND PRAWNS,  
TOMATO, BLUSH MAYONNAISE  
26

TO START

ARTISAN BAKERY BAGUETTE, ST DAVID DAIRY CULTURED BUTTER . . . . .	10
CHÈVRE & CARAMELISED LEEK TART, PETITE SALAD. . . . .	18
FIG & BEETROOT SALAD, SHEEPS MILK YOGHURT . . . . .	22
FLASH FRIED SOUTHERN CALAMARI. . . . .	23
HOUSE SMOKED SALMON, CUCUMBER BUTTERMILK SALAD . . . . .	24
BLUE SWIMMER CRAB CAKE, PARSLEY SALAD, AIOLI . . . . .	25
DUCK LIVER PARFAIT, FOIE GRAS, BRIOCHE . . . . .	25
STEAK TARTARE, GRILLED FICELLE, ORGANIC FRENCH RADISH . . . . .	26
WAGYU BRESAOLA & CULATTA, TÊTE DE MOINE, PICKLES. . . . .	34

MAINS

BANNOCKBURN CHICKEN SALAD, BUTTER LETTUCE, BARLEY, BUTTERMILK DRESSING	28
SAFFRON RISOTTO, CONFIT MUSHROOM, TALEGGIO . . . . .	29
DUCK RAGÙ, TAGLIOLINI, REGGIANO . . . . .	34
CHILLI CRAB LINGUINE, OCEAN TROUT CAVIAR, LEMON BEURRE BLANC . . . . .	44
MURRAY COD, BEER BATTERED, TARTAR, MALT VINEGAR, HAND-CUT CHIPS . . . . .	52
KING GEORGE WHITING, PARSLEY & CAPER . . . . .	54

FROM THE GRILL

MORRISON'S BURGER 180G, MAPLE CURED BACON, CHEESE, LETTUCE, DILL PICKLE, HORSERADISH MAYONNAISE, FRIES . . . . .	29
HAND-SELECTED MILLY HILL LAMB BARNSLEY CHOP 450G, MINT JELLY, LAMB SAUCE . . . . .	44
AGED BERKSHIRE PORK CHOP 380G, APPLE SAUCE . . . . .	46
GRAIN FED SCOTCH FILLET 220G, SAUCE DIANE, SMOKED PARIS MASH . . . . .	49
PASTURE FED BEEF TENDERLOIN, AU POIVRE, CHESTNUT PURÉE . . . . .	160G 46 / 220G 54
BLACK ANGUS SIRLOIN 280G, CAFÉ DE PARIS BUTTER, FRIES . . . . .	56

*Daily* { TODAY'S BEST HOUSE AGED STEAK } *Special*  
BÉARNAISE, RED WINE SAUCE . . . . . MP

SIDES

FRIES . . . . .	12	BEST ROASTED POTATOES, ROSEMARY, GARLIC . . . . .	15
SALAD DIJON VINAIGRETTE . . . . .	14	SMOKED PARIS MASH, CHICKEN JUS . . . . .	14
VINE TOMATOES, STRACCIATELLA . . . . .	16	MAPLE CURED BACON . . . . .	12
GREENS, LEMON, OLIVE OIL . . . . .	14		

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All card payments incur a 1.5% surcharge. Groups of 8 or more incur a 10% service charge. A surcharge of 5% will apply on Saturdays, 10% on Sundays and a 15% surcharge on public holidays.