

MORRIS

Cicchetti

Garlic and lemon marinated olives	9 v df gf
<i>Kalamatas, Manzanillo, Green Volos and Wild Koreiki Olive</i>	
Roasted peanuts	7 v df gf
Sicilian Anchovies, Ciabatta	9 df gf
Panfocaccia, confit onion butter	7 v
<i>Morris signature house-made focaccia bread</i>	
Zucchini flower fritters, saffron aioli	20 v

Deli e Formaggio

Prosciutto San Daniele	22 df gf
<i>18 months aged Prosciutto from Italy 80gm</i>	
Mortadella	18 df gf
<i>Mortadella from Bologna Italy, 80gm</i>	
Baked Tomino cheese, garlic and thyme	18 v gf
<i>A small wheel of cow's milk soft cheese from Piedmont, baked to melt</i>	

Don't forget to order some panfocaccia to go with your deli & formaggio.

Grande

Eggplant involtini, spinach and ricotta	26 v
<i>Fried eggplant rolls, tomato sauce</i>	
Morris Lasagna	29
<i>Signature Lasagna, slow cooked bolognese ragú, ham, fiordilatte mozzarella</i>	
250g Bistecca, Chianti jus	37 gf
<i>MB4+ flank steak, red wine sauce</i>	
Skull Island prawns, salmoriglio	38 gf
<i>Grilled prawns, herb and lemon butter</i>	

Contorni

Leafy salad, Dijon mustard	11 v df gf
Baked Macaroni, three cheese, truffle	15 v
Charred Broccolini, romesco, hazelnut vinaigrette	14 v df gf
Brussel Sprouts, guanciale	14 df gf
Fries, tomato salt	12 v df gf

Please inform our team of any allergies or intolerances

Payment by credit card incur a 1.4% merchant service fee.

Groups of 8 will incur a 10% service charge. 15% surcharge applies on Sundays and Public Holidays.

Our menu contains allergens and may cause intolerances. We will try to accommodate dietary needs, but due to shared production areas, we cannot guarantee full omission.