



Cicchetti e Antipasti

Housemade Spelt Panfocaccia

Choose:

Confit capsicum, onion & garlic butter **10 v**

or

The Candlelit Quail Experience **14 df**

Tallow candle made from cultured Japanese quail by Forged, transformed with a Morris touch.

Citrus-Marinated Misto Olives **11 v df gf**

Roasted Mixed Nuts

10 v df gf

warm mix of peanuts, cashews, almonds

Polenta Fritti e Gorgonzola

18 v

Crispy polenta fritters, creamy gorgonzola, sweet pickled grapes.

Le Capesante Gratiné

28 gf

two baked queen scallops with garlic butter and Parmesan crust.

Sicilian Anchovy e Confit Cherry Tomato Crostini

20 df

Toasted ciabatta, anchovies, slow-cooked cherry tomatoes.

Balmain Bug Roll

32

Balmain bug meat, pecorino-lemon mayo, chives, lettuce, brioche roll, shichimi togarashi.

Salumi e Formaggi

Prosciutto San Daniele

23 df gf

18 months aged Prosciutto from Italy 80gm with House Pickled Balsamic Onions

Fennel Salumi

22 df gf

Sopressa Fennel & Veneto 80gm with House Pickled Balsamic Onions

Vannella Burrata with Roasted Honey Pumpkin

25 gf

100g Creamy burrata with roasted honey pumpkin, brown butter, and toasted pine nuts.

Morris takes all efforts to accommodate to guests' dietary needs.

However we cannot guarantee that our food will be completely allergen-free.

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.



Grande

Grainge Silver Beef Ribeye Cutlet, 400g 75 df gf

Grain fed ribeye Char grilled to share (or not), confit garlic rosemary jus, salsa verde.

Pinnacle Beef Flat Iron MB2, 250g 55 df gf

Grass fed, Grilled, confit garlic rosemary jus, salsa verde.

Polpo alla Griglia 38 df gf

Charred citrus-marinated octopus, Romesco sauce, fresh gremolata.

Baked Cauliflower Parmigiana 32 v gf

Roasted cauliflower, sugo, smoked buffalo mozzarella, parmesan

Tagliolini al Nero di Seppia 38

Squid ink tagliolini, sweet crab meat, zucchini, garlic, chili, white wine, pangrattato

Contorni

Grilled Caulilini, burrata cream, toasted almond 15 v gf

Leaf Salad Herb Mix & Honey Citrus Dressing 12 v df gf

Baked Brussels sprouts, fontina bechamel, cheddar crust 16 v gf

Asparagus, Cavolo Nero Pesto, Citrus Pangrattato, Ricotta 14 v

Skin-on Fries & Tomato Salt 12 v df

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Temptation

Tiramisu Gelato-On-A-Stick by Ciccone & Sons 12

Collab project: Morris Signature Tiramisu meets Ciccone & sons.

Take it with you to your room or just devour on the spot

Lemon Rosemary Gelato with Almond Crumble 12

Zabaglione Brûlée with Rhubarb Compote 16

Rich Marsala-infused egg custard, caramelized sugar crust, tangy rhubarb compote.

The Ninth Layer Tiramisu 22

A decadent descent into indulgence with espresso-soaked savoiardi, velvety mascarpone, with a vibrant raspberry compote and a dusting of rich cocoa

Digestivo

Fernet Branca | Milan, Italy 13

Mint, green tea, chamomile, citrus zest, menthol

Amaro Montenegro | Bologna, Italy 11

Light, orange zest, vanilla

Marionette Nocino | Yarra Ranges, Australia 11

Warming, wattleseed, walnut, lemon myrtle

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