

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

Crunchy Chickpeas **8 v df**

Chickpeas with tomato salt

Polenta Fritti e Gorgonzola **18 v**

Crispy polenta fritters, creamy gorgonzola, sweet pickled grapes.

Le Capesante Gratiné (l) **28 gf**

Two baked queen scallops with garlic butter and Parmesan crust.

Sicilian Anchovy e Confit Cherry Tomato Crostini (l) **20 df**

Toasted ciabatta, anchovies, slow-cooked cherry tomatoes.

Balmain Bug Roll (l) **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.

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COLLECTION

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
<i>Grain fed ribeye Char grilled to share (or not), confit garlic rosemary jus, salsa verde.</i>	
Pinnacle Beef Flat Iron MB2, 250g	55 df gf
<i>Grass fed, Grilled, confit garlic rosemary jus, salsa verde.</i>	
Polpo alla Griglia (M)	38 df gf
<i>Charred citrus-marinated octopus, Romesco sauce, fresh gremolata.</i>	
Baked Cauliflower Parmigiana	32 v gf
<i>Roasted cauliflower, sugo, smoked buffalo mozzarella, parmesan</i>	
Tagliolini al Nero di Seppia (M)	38
<i>Squid ink tagliolini, sweet crab meat, zucchini, garlic, chili, white wine, pangrattato</i>	
Morris Lamb Ragu from the Noni	36
<i>Slow-cooked lamb ragu with aromatic herbs, served over house-made pappardelle and Pecorino (Gluten Free Available-Penne pasta)</i>	
Pumpkin & Ricotta Gnocchi	30 v
<i>Creamy Pumpkin sauce, Brown Butter, toasted walnuts, sage, Parsley ricotta, and Pecorino</i>	

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

A = Australian Seafood
I = Imported Seafood
M = Mixed Origin Seafood

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