

morries

dinner menu

marinated sicilian olives	9
margaret river woodfired bread, whipped brown butter (gfo)(veo)	10
croquette, gruyere, halls family 'suzette', caramelised onion, truffle mayo (4pce)	16
abrolhos scallop, dashi beurre blanc, celeriac (gf)	11
beetroot salad, roasted & pickled, gruyere cream, almond (gf)(*)(veo)	22
wagyu beef tartare, umeboshi, hazelnut, wattleseed lavosh (gfo)(*)	24
margaret river venison farm pate, apple mustard, daikon, lavosh (gfo)	16
torched kingfish, bonito, radish, qukes, passionfruit ponzu, crème fraiche, sesame (gf)	24
abrolhos octopus, hash brown, morcilla, aioli, harissa, pickled daikon (gf)	32
potatoes, wagyu beef fat, citrus & sriracha aioli(veo)	14
blue swimmer crab, miso butter toast, brussel sprouts (2pce)(gfo)	24
pork belly, chilli & ginger caramel, mint, coriander (gf)	18
morries fried cauliflower, chipotle mayo (veo)	16
roasted japanese pumpkin, pumpkin puree, pickled butternut pumpkin, spiced crumb (veo)(gf)	20
wagyu beef rump steak, swiss brown mushroom, beef jus, spiced caper butter, kale (gf)	36

(gf) gluten free dish, (gfo) gluten free option, (vo) vegetarian option, (veo) vegan option, (*) contains nuts

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a 15% surcharge will be applied on public holidays

dessert

chocolate fudge, frozen mousse, salted caramel ice cream, chocolate almond crumb (*) (gf)	16
white chocolate brownie, yuzu ganache, lemon curd, mango sorbet, sable crumb, mint (*)	16
affogato, espresso, vanilla ice cream	10
add liqueur: baileys, the berry farm hazelnut, the berry farm chocolate, licor 43	+ 8.5
halls family dairy farm 'suzette' (soft/washed rind cheese), wattleseed lavosh, apple, macadamia 60gm (gfo) (*)	20

fortified & dessert wines

berry farm no. 4 dark muscat port (60ml)	9.5
fraser gallop iced pressed chardonnay (60ml)	10

apertif

peacetree estate 'pineau' (60ml)	13
doulin rouge sweet vermouth (60ml)	7.9
doulin dry vermouth (60ml)	7.9
antica formula (60ml)	12
luxardo limonchello	9

digestive

fernet branca (30ml)	9
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