

LUNCH

11.45AM – 2:30PM

Share

mushroom parmesan arancini w aioli	14
halloumi saganaki w thyme butter sauce and grilled lemon (gf)	14
chilli garlic prawns with toast	18
salt and pepper squid w aioli (gf)	16

Mains

Morso bowl (gf)	24
avocado, edamame, wakame, black and brown rice, gin cured trout, wasabi mayo, grilled broccolini, soy dressing and mixed seeds	
Back to sea pasta	30
lobster, mussels, prawns, squid, greens, cherry tomato w chili garlic buttered sauce and lobster stock w bone marrow buttered bread	
Trout salad (gf)	27
gin cured ocean trout cooked in two ways half cured and half grilled w grilled asparagus and grapefruit fennel salad w honey lemon vinaigrette	
Surf and turf (gf)	30
12 hours slow cooked beef cheeks, prawns, grilled asparagus, potato mash w creamy garlic sauce	
Hippy green risotto (gf)	23
fried portobello mushroom, broccolini, parmesan and pesto sauce w truffle oil	

Plant Based Burger 23

fried portobello mushroom, grilled leek, onion, cos lettuce, tomato, grilled chili,
mayo w side chips

Wagyu beef burger 24

greens, tomato, red onion, cheese, bacon, gherkin, grilled chili, seeded mustard,
smoked BBQ w side chips

Sides

bowl of chips 8

garden salad 10

Desserts

Churros platter to share 25

Affogato 13