

THE MORANG

Cafe & Restaurant

Salads

Calamari Salad	\$30
Semaolina crust, Lime & Pepper seasoning, Parsley, Chilli, Fried Shallots, Green chili mayo	
Quinoa & Chicken Salad	\$32
Grilled chicken breast, Quinoa, Feta cheese, Avocado, Spinach, Tomato, Onion, Almonds & Dried fruits (GF optional)	
Grilled Lamb Salad	\$34
Roasted Pumpkin, Roquette leaves, Onion, Feta, Pickle beetroot, Almonds, Dried fruit & Mint Yogurt	
Vegan Patch	\$30
Herb Falafels, Wild rice, Harissa, Sorrel, Maple Roasted pumpkin, Medley tomatoes , Pomegranate, Spice cocnut yogurt (VG)	

Pasta

Prawn Linguine	\$33
Prawns , Zucchini, Capsicum , Cherry Tomatos, Roquette, Garlic Butter & Parmasan	
Chicken & Wild Mushroom Risotto	\$32
Chicken breast pieces, Wild mushrooms, Spinach, Creamy Arborio rice & Parmesan cheese (GF)	
Pumpkin & Sage Ravioli	\$32
Roasted pumpkin, mushroom's, Broccolini, Kale, Burnt garlic butter sauce & parmasan	

Snacks

Beer batters Chips	\$12
Sweet Potatoe Fries	\$15
Seasoned Potatoe wedges	\$15
Cheesy Garlic bread	\$15

Mains

Grilled Barramundi Fillet	\$32
Thai coconut green curry sauce, Buttered beans, Sweet potato & coriander salad (GF)	
American Style Pork Ribs	\$34
Slow-cooked pork ribs with house BBQ sauce, Tuscan coleslaw & beer-battered chips (GF optional)	
Char Grilled Porterhouse Steak	\$38
Grass-fed porterhouse steak, Brocolini, Chared sweet potato, Peppercorn sauce	
Grilled Lamb Fillet	\$38
Marinated lamb fillets, Roasted Kipfler Potatoes, Buttered Brocolini & Jus	
Spiced Duck Breast	\$35
Spice-rubbed duck breast, Green beans, Charred leeks, Sweet potato purée, Jus, Blueberry sauce (GF)	
Grilled Chicken Burger	\$27
Grilled chicken breast, Bacon, Gouda cheese, Avocado, Lettuce, Tomato, Spicy mayo, Milk bun & beer-battered chips	
Wagyu Beef Burger	\$28
150g wagyu patty, Gouda cheese, Fried egg, Bacon, Lettuce, Tomato, Habanero mayo, Milk bun & beer-battered chips	

Kids

Chicken nuggets with Chips	\$15
Chicken & Vegetables	\$15
Grilled Fish with Sweet Potato Puree	\$18
Cheeseburger with Chips	\$18

Sharing Plates

Panko Crumb Prawns	\$15
Grilled Peri Peri Chicken	\$15
Cumberland Sausage	\$14
Herb Falafels (3) (V)	\$12
Thyme Mushrooms (GF)(V)	\$12
Grilled Prawns	\$18
Sticky Pork Ribs	\$20
Baramundi Tacos	\$18
Smoked Salmon (GF)	\$8
Taramasalata Dip	\$8
Harissa Dip (GF) (VG)	\$8
Tzatziki Dip (GF)	\$8
Salt & Pepper Squid	\$18
Pumpkin & semidried tomato Aranchini (3)	\$15

Desserts

*All Served with Berries & Whipped cream or ice cream

Passionfruit & Raspberry Bomb Alaska (GF) (Vegan)	\$15
Berry Cheese Cake	\$15
Tiramisu	\$15
Blackforest Cake	\$15

Please let us know your food allergies & special dietary requirements

THE MORANG

Cafe & Restaurant

WINES

MARTY'S BLOCK ROSE

A fresh, fruit-forward rose with notes of red berries and peach, light and refreshing

MORGAN'S BAY SPARKLING CUVÉE

A crisp and lively sparkling wine with bright citrus notes and a smooth, elegant finish

RICCADONNA PROSECCO

A bright and refreshing Prosecco with delicate pear and citrus notes, light and pleasantly bubbly

MORGAN'S BAY CHARDONNAY

A smooth Chardonnay with subtle fruit notes and a soft, creamy finish

MORGAN'S BAY SAUVIGNON BLANC

A fresh, vibrant Sauvignon Blanc with citrus aromas and a lively, crisp character

SECRET STONE MARLBOROUGH PINOT GRIS

A crisp, aromatic Pinot Gris with subtle pear and floral notes, offering a smooth and refreshing profile

MORGAN'S BAY SHIRAZ CABERNET

A rich, full-bodied red blend with dark berry aromas and smooth, well-rounded tannins

TEMPUS TWO PINOT NOIR

A silky, elegant Pinot Noir with bright red fruit notes and a smooth, delicate texture

BOUCHER HEATHCOTE SHIRAZ

A bold, expressive Shiraz with deep blackberry notes and a warm, spicy character

BOTTLE BEER

CORONA

ASAHI

CARLTON DRAUGHT /ZERO ALCOHOL

PERONI

CARLTON DRAUGHT

GLASS

BOTTLE

\$14

\$58

\$14

\$58

\$14

\$58

\$14

\$58

\$14

\$58

\$16

\$62

\$14

\$58

\$14

\$58

\$16

\$62

\$11

\$12

\$10

\$12

\$10

COCKTAILS

OLD FASHIONED

A timeless bourbon cocktail with notes of orange and bitters, smooth and subtly sweet

MARTINI

A classic, crisp blend of gin and dry vermouth clean, smooth, and elegantly aromatic

NEGRONI

A bold, bittersweet mix of gin, vermouth, and Campari, perfectly balanced and aromatic

APEROL SPRITZ

A light, sparkling blend of Aperol, prosecco, and soda, refreshing with bright citrus notes

EXPRESSO MARTINI

A smooth, energizing mix of vodka, coffee liqueur, and fresh espresso, rich and subtly sweet

DARK & STORMY

A bold mix of dark rum and ginger beer, refreshing with a spicy, zesty kick

MOCKTAILS

VIRGIN MOJITO

A refreshing mix of mint, lime, and sparkling water—fresh and alcohol free

PASSION FRUIT GINGER

Tropical passion fruit meets a hint of spicy ginger for a lively, refreshing sip

SPIRITS

SCOTCH WHISKY

GIN

VODKA

TEQUILA

BOURBON WHISKY

RUM

\$20

\$20

\$20

\$20

\$20

\$20

\$14

\$14

\$13

\$13

\$13

\$13

\$13

\$13

MorgansBay Sparkling Cuvee

Lumiere Prosecco, VIC

MorgansBay Sauvignon Blanc

Morgans Bay Chardonnay

Secret Stone Pinot Gris, Marlborough, NZ

Oxford Landing MartysRose Rose

MorgansBay Shiraz Cabernet

Vigna Cantina Sangiovese, Barossa Valley, SA

TEMPUS TWO PINOT NOIR

A silky, elegant Pinot Noir with bright red fruit notes and a smooth, delicate texture