



# MORNINGTON HOTEL MENU

LUNCH AND DINNER 7 DAYS. BOOKINGS ESSENTIAL DUE TO RESTRICTIONS (03) 5975 2015

## TO START

GARLIC BREAD (V) Crusty bread with melted garlic butter & herbs.	8
+ Cheese	1
PUMPKIN SOUP (LG) (V) Served with toasted bread.	6
LEMON PEPPER CALAMARI (LG) With leafy greens.	16.5
LAMB RIBS Smokey BBQ and Maple glaze.	15
WEDGES (V) With sweet chilli and sour cream.	10
BEER BATTERED FRIES (V) With aioli and ketchup.	8.5

## LIGHT MEALS

CAESAR SALAD (V) Cos, bacon, croutons, parmesan & soft boiled egg.	M 20	SNR 14.5
+ Chicken	4	
*Seniors comes with chicken		
CHICKEN AVOCADO (LG) (V) Roasted beets, pumpkin, feta, leafy greens and honey mustard dressing.	24	
PEARL COUSCOUS SALAD (V) Warm Moroccan spiced couscous, roasted vegetables, spinach and harissa yogurt.	M 21	

## KIDS \$9.50 + DRINK

NUGGETS + CHIPS	FISH + CHIPS
CALAMARI + CHIPS	ROAST WITH VEG & GRAVY
SPAGHETTI BOLOGNESE	CHEESE BURGER + CHIPS

## DESSERT \$7.5

LEMON MERINGUE	SNR CHOCOLATE PUDDING
CHOCOLATE MUD CAKE	SNR APPLE CRUMBLE
STICKY DATE PUDDING	

## SENIORS 2 COURSE SPECIAL \$16

SOUP + MAIN OR MAIN + DESSERT  
\*Excludes island prawns

(LG) LOW GLUTEN (V) VEGETARIAN

## MAINS

SOUTHERN FRIED CHICKEN BURGER Chipotle mayo, slaw and chips.	24
WAGYU BEEF BURGER Bacon, cheddar, tomato, lettuce, caramelised onion, pickles and dijonaise.	24
PULLED PORK BURGER Smokey BBQ, slaw, cheddar and pickles.	24
PORK BELLY (LG) Asian style sticky sauce served with rice and bok choy.	M 28 SNR 14.5
NASI GORENG (LG) Chicken, bacon, shrimp, wombok, beanshoots, spring onion and egg.	24
THAI GREEN VEGETABLE CURRY (V) With rice and roti.	21
+ Chicken	3
SPAGHETTI CARBONARA Bacon, garlic, onion, cream and egg.	M 24 SNR 14.5
SPAGHETTI BOLOGNESE Slow cooked Bolognese and parmesan.	M 22 SNR 14.5
CHICKEN & MUSHROOM RISOTTO (LG) Chicken, mushrooms, garlic, cream and parmesan.	M 22 SNR 14.5
CHICKEN PARMIGIANA/SCHNITZEL With chips and salad. Schnitzel comes with gravy	M 26 SNR 14.5
MORNINGTON CHICKEN (LG) Bacon wrapped breast topped with avocado, prawns and hollandaise.	29.5
ROAST PORK (LG) Roast veg, gravy and crackle.	M 24 SNR 14.5
LAMB RIBS 600gm smokey BBQ and maple glazed spare ribs with wedges and slaw.	34
LAMB SHANKS (LG) Slow cooked in a root vegetable sauce served on mash.	M 28 SNR 14.5
FISH & CHIPS Grilled or Battered, with chips, salad, tartare and lemon.	M 27 SNR 14.5
LEMON PEPPER CALAMARI (LG) Flash fried, served with chips, salad, tartare and lemon.	M 28 SNR 14.5
ISLAND PRAWNS (LG) Sweet chilli, coconut cream sauce and rice.	M 29 SNR 19
GREAT SOUTHERN PORTERHOUSE (LG) Char grilled, with chips, salad and choice of mushroom, pepper or garlic cream sauce.	M 38

## WINE

SPARKLING	G	250ml	B
Morgan's Bay Sparkling	7		28
Yellow Piccolo 200ml			9
Brown Brothers Prosecco 200ml			9
Pink Piccolo 200ml			9
WHITE WINE			
Morgan's Bay Chardonnay	7	10	28
Morgan's Bay Semillon Sauvignon	7	10	28
821 South Sauvignon Blanc (NZ)	8.5	13	35
Brown Brothers Moscato	7.5	11	33
Cape Schnack Pinot Grigio	8.5	12.5	35
RED WINE			
Morgan's Bay Cabernet Merlot	7	10	28
Cape Schnack Rosé	8.5	13	35
Cape Schnack Pinot Noir	8.5	12.5	35
19 Crimes Shiraz	8.5	12	33
Wolf Blass Res Cabernet Sauvignon	8.5	12	34

## BEER

TAP	POT	SCHOONER	PINT
Carlton Draught	5.2	7	9.5
Great Northern Mid	4.9	6.6	8.5
PACKAGED	BOTTLE/CAN		
Cascade Light	6		
Carlton Dry	7		
Crown Lager	9		
Peroni	8		
Corona	9		
Guinness 440ml	9		
Stone & Wood Pacific	9.5		
St Andrews Lager	9		
Jetty Road Pale Ale	9		
Pirate Life South Coast Pale Ale	9		

DUE TO RESTRICTIONS WE ASK THAT YOU REMAIN IN YOUR SEAT WHERE POSSIBLE.

### FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, egg, fungi & dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

10% SURCHARGE ON FOOD APPLIES ON PUBLIC HOLIDAYS