



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
GARLIC CHEESE PIZZA (V) Crusty bread with melted garlic butter & herbs.	11
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
ARANCINI (V) Pumpkin & feta risotto balls with tomato sugo.	14.5
CHICKEN WINGS (LG)	14.5

LIGHT MEALS

CAESAR SALAD (V) Cos, bacon, croutons, parmesan & soft boiled egg.	20
+ Chicken	4
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.	21
GREEK STYLE Mixed greens, olives, semi dried tomatoes, onion & feta with a herb vinaigrette, grilled pita & tzatziki. <i>Perfect with pulled lamb.</i>	20
CORN & ZUCCHINI FRITTERS (LG) (V) With pumpkin puree and leafy green salad.	21

KIDS \$9.50 + DRINK

NUGGETS + CHIPS	FISH + CHIPS
CALAMARI + CHIPS	ROAST WITH VEG & GRAVY
SPAGHETTI BOLOGNESE	CHEESE BURGER + CHIPS
CHICKEN SALAD (LG)	

(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
CHICKEN PARMIGIANA/SCHNITZEL With chips and salad. Schnitzel comes with gravy	26
MORNINGTON CHICKEN (LG) Bacon wrapped breast topped with avocado, prawns and hollandaise.	29.5
LAMB SHANKS (LG) Slow cooked in a root vegetable sauce served on mash.	28
ROAST OF THE DAY Roast veg, gravy.	24
CHICKEN & MUSHROOM RISOTTO (LG) Chicken, mushrooms, garlic, cream and parmesan.	22
SPAGHETTI CARBONARA Bacon, garlic, onion, cream and egg.	24
THAI GREEN VEGETABLE CURRY (V) With rice and roti.	21
+ Chicken	3
NASI GORENG (LG) Chicken, bacon, shrimp, wombok, beanshoots, spring onion and egg.	24
PORK BELLY (LG) Asian style sticky sauce served with rice and bok choy.	28
LAMB RIBS 600gm smokey BBQ and maple glazed spare ribs with wedges and slaw.	34
LAMB BACKSTRAP (LG) Cooked to your liking served on buttered chats and spinach with red wine jus.	31
GREAT SOUTHERN PORTERHOUSE (LG) Char grilled, with chips, salad and choice of mushroom, pepper or garlic cream sauce.	38
FISH & CHIPS Grilled or Battered, with chips, salad, tartare and lemon.	27
LEMON PEPPER CALAMARI (LG) Flash fried, served with chips, salad, tartare and lemon.	28
ISLAND PRAWNS (LG) Sweet chilli, coconut cream sauce and rice.	29
SALMON Potato rosti, seasonal greens and bernaise.	28

SENIORS

1 COURSE \$14.5 2 COURSE \$16 3 COURSE \$18

MON-THURS SENIOR SPECIAL \$17 LUNCH ONLY
*excludes prawns

CAESAR SALAD (V) Chicken, cos, bacon, croutons, parmesan & soft boiled egg.
PORK BELLY (LG) Asian style sticky sauce served with rice and bok choy.
SPAGHETTI CARBONARA Bacon, garlic, onion, cream and egg.
CHICKEN & MUSHROOM RISOTTO (LG) Chicken, mushrooms, garlic, cream and parmesan.
CHICKEN PARMIGIANA/SCHNITZEL With chips and salad. Schnitzel comes with gravy
ROAST OF THE DAY Roast veg, gravy.
LAMB SHANKS (LG) Slow cooked in a root vegetable sauce served on mash.
FISH & CHIPS Grilled or Battered, with chips, salad, tartare and lemon.
LEMON PEPPER CALAMARI (LG) Flash fried, served with chips, salad, tartare and lemon.
ISLAND PRAWNS (LG) 19 Sweet chilli, coconut cream sauce and rice.
CORN & ZUCCHINI FRITTERS (LG) (V) With pumpkin puree and leafy green salad.

SNR APPLE CRUMBLE
SNR CHOCOLATE PUDDING

UPGRADE TO
MAIN DESSERT
FOR \$4

DESSERT \$7.5

CAKE SELECTION See display fridge
WARM APPLE PIE with ice cream
STICKY DATE PUDDING butterscotch sauce & ice cream

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

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