



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 S 14.5
+ Chicken	4
*Seniors comes with chicken	
PUMPKIN AVOCADO (LG) (V) Roasted beets, pumpkin, feta, leafy greens and honey mustard dressing.	22
VEGETABLE FRITTERS (V) Pumpkin puree and leafy greens.	M 21 S 14.5

KIDS \$9 + DRINK

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

DESSERT \$8.5

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

SENIORS 3 COURSE SPECIAL \$17

SOUP + MAIN + DESSERT
*Excludes island prawns & porterhouse

(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 S 14.5
NASI GORENG (LG) Chicken, bacon, prawns, 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 S 14.5
SPAGHETTI BOLOGNESE Slow cooked Bolognese and parmesan.	M 22 S 14.5
CHICKEN & MUSHROOM RISOTTO (LG) Chicken, mushrooms, garlic, cream and parmesan.	M 22 S 14.5
CHICKEN PARMIGIANA/SCHNITZEL With chips and salad. Schnitzel comes with gravy	M 26 S 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 S 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 S 14.5
FISH & CHIPS Grilled or Battered, with chips, salad, tartare and lemon.	M 27 S 14.5
LEMON PEPPER CALAMARI (LG) Flash fried, served with chips, salad, tartare and lemon.	M 28 S 14.5
ISLAND PRAWNS (LG) Sweet chilli, coconut cream sauce and rice.	M 29 S 19
GREAT SOUTHERN PORTERHOUSE (LG) Char grilled, with chips, salad and choice of mushroom, pepper or garlic sauce.	M 38 S 24

WINE

SPARKLING	G	250ml	B
Morgan's Bay Sparkling	7		28
Yellow Piccolo 200ml			8.5
Brown Brothers Prosecco 200ml			8.5
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

BEER

TAP	POT	SCHOONER	PINT
Carlton Draught	5.2	7	9.5
Great Northern Mid	4.9	6.6	8.5
Cooper Pale Ale	5.6	7.5	11
PACKAGED	BOTTLE/CAN		
Cascade Light	6		
Pure Blonde	7		
Victoria Bitter	7		
Carlton Dry	7		
Crown Lager	8		
Peroni	8		
Corona	8		
Crown Lager	8		
Guinness 440ml	8.5		
Stone & Wood Pacific	8.5		
St Andrews Pale Ale	8.5		
St Andrews Golden Ale	8.5		
St Andrews Lager	8.5		
Jetty Road I.P.A	8.5		
Jetty Road X.P.A	8.5		

TABLE SERVICE

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