

SAMPLE MENU

Morris Signature sharing menu 75 per person
*min 2 people and whole table participation required.

Citrus marinated olives 9

Spelt Panfocaccia 'w Parmigiano & garlic butter 7 ea

East 33 Sydney rock oyster 'w vermouth mignonette 6 ea

'Nduja madeleine, preserved lemon & guanciale 12 ea

Cucumber salad, almond and mint 15

Baked ricotta 'w honey, lemon and chilli dressing 18

Finocchiona salami, our pickles 22

Tuna crudo, yuzu and fried capers 26

School prawns with saltbush, yoghurt aioli 18

Conchiglie with Ox tail ragù, gramolata 34

Spaghettone aglio e olio, pangrattato, smoked roe 36

Ricotta and marjoram ravioli, saffron butter 36

Stuffed Hawkesbury's calamari, puttanesca sauce 44

Pork belly, smoked eggplant and Peperonata 36

Flank steak, Café de Morris butter 50

Cos lettuce, mustard dressing 14

Skin on chippies, tomato salt 14

White chocolate and coffee semifreddo, meringues 16

Fried Nonna's rose, roasted peach gelato 16

Formaggio 15

*Morris takes all efforts to accommodate to guests' dietary needs.
However, we cannot guarantee that our food will be completely allergen-free.*

*Payment by credit card incur a 1.4% merchant service fee.
Please note 15% surcharge applies on Sundays and Public Holidays.*

