Mornington Kitchen & Bar BREAKFAST

AVAILABLE UNTIL 11 30 AM

FRIED CHICKEN WAFFLES Fried chicken, bacon, mascarpone, chilli infused maple	^{\$} 25
EGGS YOUR STYLE (V/GFO)	^{\$} 14
On toasted ciabatta. Add Bacon \$7	
EGGS BENEDICT (V)	\$ 20
Poached eggs ciabatta with spinach and house made- hollandaise	
CORN & ZUCCHINI FRITTER STACK (V)	\$20.5
Rocket, red pepper relish, pesto	
MORNINGTON BREAKFAST	\$30
Two poached eggs sourdough, bacon, local sausage,	
hash browns, mushrooms, grilled tomato	
SMASHED AVOCADO ON SOURDOUGH	\$20
Chilli oil, poached egg, beetroot yoghurt	
OMELETTE OF THE DAY	\$ 21.9
Chef's creation of the day - sourdough	
SIDES	
Bacon	\$7
Bratwurst Sausage	
Salmon	
Avocado	
Mushrooms	
GF Bread	
Hash Browns	
Grilled Tomato	
Egg	· 3.9



CORN & ZUCCHINI FRITTER STACK (V) Rocket, red pepper relish, pesto Add Bacon \$7	^{\$} 20.5
CRUMBED SCHNITZEL - CHICKEN OR BEEF Gravy, mushroom or peppercorn sauce, seasonal so	\$ 30.9 alad,
hand cut fries	
SPEIGHTS BEER BATTERED BLUE COD (GFO) M * 3 Hand cut fries, seasonal salad, tartare	3.9 L ^{\$} 39.9
GRILLED STEAK AND CHIPS (GFO)	\$ 33.9
Your choice of mushroom or peppercorn sauce,	
garlic butter, seasonal salad, hand cut fries	
GOURMET CHICKEN FILO	\$ 32.5
Chicken breast, sundried tomato, pine nuts, soft che	eses,
gourmet potatoes, topped with plum sauce & aioli	
PASTA OF THE DAY	\$ 28.9
Ask the wait staff for today's creation	
BRAISED PORK BELLY (GF)	\$ 28.5
Kale and apple salad, mango and habanero	
dressing, roasted potato, pork jus, carrot puree	
SEAFOOD CHOWDER	\$24.5
Seafood marinara served with toasted ciabatta	



CHICKEN CAESAR SALAD (GF/DF)

\$ 27.99

Cos lettuce, croutons, parmesan shavings, bacon & boiled egg

THAI BEEF SALAD (GFO)

\$ 28.99

Rare seared beef, mint, coriander, cucumber, edamame, cherry tomatoes, chilli peanuts, sesame seeds

Add Prawns * 8.0

WATERMELON AND FETA SALAD

\$25.99

Rocket, olives, tomato, cucumber, chilli flakes, almonds

SQUID SALAD

\$ 27.99

Mint, coriander, cucumber, edamame, cherry tomatoes, chilli peanuts, sesame seeds, coriander ginger lime dressing

BURGERS

AVAILABLE 11.30AM

FRIED CHICKEN BURGER

\$ 27.9

Fried chicken, bacon, cheese, red onion, pickles, lettuce, tomato, burger sauce, hand cut fries & aioli

BEEF BURGER

\$28.9

Lettuce, tomato, bacon, cheese, onion, egg, beetroot relish, burger sauce, hand cut fries & aioli

FALAFEL BURGER (V)

\$26.5

Grilled halloumi, eggplant, zucchini, spinach & tzatziki, hand cut fries & aioli

KIMCHI FRIED PORK BURGER

\$ 27.9

Lettuce, tomato, coleslaw, hand cut fries & aioli



SALT & PEPPER SQUID (GF) Pickled red onion, miso mayo	\$19.5
GARLIC BREAD	^{\$} 14
Garlic bread on a french baguette	
FLAT BREAD	^{\$} 16.9
Hummus, olive oil	
PAN FRIED PRAWNS	^{\$} 19.5
Angel hair potato, lemon Nduja butter, toasted garlic l	oread.
Bang Bang Duck spring rolls	\$ 18.5
Coriander, cucumber, Vietnamese dressing, plum	
FRIED CHICKEN (GF)	\$ 19.5
Pickled onions, coriander, crushed peanuts, sriracha d	rizzle
BAO BUN CHOICE OF PORK, CHICKEN OR DUCK	\$ 18.5
Coleslaw, sriracha mayo, coriander	
DUMPLINGS OF THE DAY	^{\$} 16.9
Chilli oil	
PORK BELLY BITES	\$20
Sticky hoisin, maple sauce	

DESSERTS

AVAILABLE 11 00AM

VANILLA PANACOTTA Fresh strawberry, rhubarb, vanilla ice cream	^{\$} 14.9
ICE CREAM SUNDAE Vanilla bean ice cream with chocolate, berry or caramel	\$12.9 sauce
CREAM BRULÉE (GFO) Sable biscuits, vanilla bean ice cream	^{\$} 15.5
CHOCOLATE BOMB (GF) Chocolate soil, Doris plum, vanilla bean ice cream, frozen anglaise, hot chocolate sauce	\$17.5
KIWI CHEESE CAKE Cheese cake, kiwi jelly with vanilla ice-cream	^{\$} 17

GFO= Gluten free option available on request.



BRAISED PORK BELLY (GF) Smoked carrot puree, pork and cherry jus, carrots, roasted potato, kale and apple slaw	\$38.9
CATCH OF THE DAY Ask your server	POA
SPEIGHTS BEER BATTER BLUE COD FISH AND CHIPS Summer salad, tartare sauce, lemon, mango and habar dressing	* 39.9 nero
CHERMOULA RUBBED LAMB RUMP Romesco, beetroot cherry puree, potato gratin, seasonal vegetables, sage jus	\$39.9
CHICKEN SCALOPPINE (GF) Pan-fried chicken breast, mushroom, baby spinach, whi wine & sundried tomato cream, potato gratin, seasonal vegetables, carrot puree	* 38.9 te
CONFIT DUCK LEG Orange and ginger glaze, jus, fondant potato, broccoli tender stem, cherry beetroot puree	\$39.9
WELLINGTON OF THE DAY Wrapped in spinach & mushroom pate, Kapiti brie, carrot puree, creamy mash, seasonal vegetables	\$ 43.9
CHAR GRILLED SCOTCH FILLET (GF) Gratin, garlic butter, seasonal vegetables, carrot puree, beef jus	\$43.5
CRUMBED SCHNITZEL - CHICKEN OR BEEF Served with gravy, mushroom or peppercorn sauce, seasonal salad, hand cut fries	\$30.9



GOURMET CHICKEN FILO

\$32.5

Chicken breast, sundried tomato, pine nuts & soft cheeses, gourmet potatoes, topped with plum sauce & aioli

PASTA OF THE DAY

\$33.9

Ask your wait staff for the chef's creation

SIDES

Roasted potatoes with garlic butter seasonal vegetables	\$ 9.9
Green side salad	\$ 9.9
Hand cut fries & aioli	\$ 6.0
Creamy mash	\$ 9.9
Egg	\$ 3.5
Onion rings	\$ 9.9
Mushroom sauce	\$4.9
Peppercorn sauce	
Prawns	^{\$} 11.9
Gratin	\$ 6.5