

MORNINGTON kitchen & bar

BEER ON TAP

	talls	pints
Speight's Mid Ale 2.5%	5.0	9.0
Speight's Gold Medal Ale	6.0	9.5
Speight's Summit Ultra	6.0	9.5
Mac's Cloudy Apple	8.0	11.0
Panhead Super Charger APA	10.0	
Emerson's Pilsner	10.0	13.0
Emerson's Orange Roughy	10.0	13.0
Little Creatures Pale Ale	11.0	

BUBBLES

	glass	bottle
Lindauer Brut / Fraise / Pinot Gris 200ml		9.5
Graham Norton Prosecco		45.0
Daniel Le Brun Brut		60.0
Lanson Brut		80.0

SAUVIGNON BLANC

The Ned	10.0	40.0
The King's Favour	11.0	44.0

CHARDONNAY

The Ned	11.0	44.0
The King's Bastard	12.0	48.0

AROMATICS

The Ned Pinot Gris	10.0	40.0
Roaring Meg By Mt. Difficulty Pinot Gris	11.0	44.0
The King's Thorn Pinot Gris	12.0	48.0
Mt. Difficulty Target Gully Riesling	12.0	48.0

ROSÉ

The Ned	10.0	40.0
The Kings Desire	12.0	48.0
Roaring Meg	12.0	48.0

RED

The King's Wrath Pinot Noir	11.5	46.0
Roaring Meg Pinot Noir	12.0	48.0
Mt Difficulty Pinot Noir	14.0	56.0
Graham Norton Shiraz	10.5	42.0
Morton Estate Black Label Merlot	10.5	42.0

NON ALC

	glass	pints
Sodas - Coke Sugar Free Coke Lemonade	4.0	5.0
Chilled Juice - Orange Apple Pineapple	5.0	6.0
		bottle
Good Buzz Kombucha - Feijoa Pineapple Mango Raspberry & Lemon		6.0
Mac's - Mandarin, Lime & Soda Rhubarb & Lemon Feijoa & Pear		6.0
Ginger Beer		5.0

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SHARE

Homemade flat bread with roasted garlic butter (serves 2) v	8
Poutine: beer battered fries with chicken gravy & cheese curds	8
Polenta fries, grated parmesan, truffle aioli v	9
Chicken liver parfait, flat bread, relish and cornichons gf / keto	12
Buffalo glazed chicken strips pan fried with ranch dressing, mild or hot	14
Chilli salt squid, nahm jim & fried curry leaves df	14
Speight's Pale Ale blue cod bites with chunky homemade tartar	16
Brewer's board: blue cod bites, chilli salt squid, chicken liver parfait, olives & cheese, warmed flat bread (3-5 people) keto	38
Ploughman's board: selection of cheese, pickles, meats, breads & dip	20 or 35
Beer Battered Fries with chipotle aioli	6

LARGE

Roasted Vegetable salad, selection of seasonal roasted vegetables, fresh greens, walnuts, seeds, honey mustard dressing & hummas v / df / gf / keto	19
add bacon and feta	22
Grilled beef burger: brioche bun with smoked cheese, pickles, burger sauce with beer battered fries keto	22
add an extra beef pattie	26
Silver Fern grass-fed beef rump schnitzel, crushed potatoes & fennel slaw	26
12 hour braised Wagyu brisket, creamy potato mash, caramelised onions, seasonal vegetables and red wine jus	29
Braised bbq pork ribs, beer battered fries & slaw df	26
Beer battered blue cod, garden salad, beer battered fries & malt vinegar df	30
Agès rib eye 250 gram steak served with seasonal vegetables, hollandaise, potato croquette and your choice of gravy, mushroom sauce or red wine jus	24
Zaatar Chicken, cauliflower tabbouleh, mint & garlic labneh, hummus & toasted flat bread	30

PIZZA

Hawaiian: ham, mozzarella & pineapple	19
Pumpkin, feta and onion jam & sage v	19
Chicken Cranberry & Cream Cheese df	19
Meat Lovers: ham, beef, pepperoni, chicken, mozzarella & bbq sauce	19

SIDES

Fennel & red cabbage slaw with creamy ranch dressing vg / gf	6
House fries with chipotle aioli v	6
Sautéed seasonal vegetables vg / gf	6
Roasted seasonal vegetables vg / gf	6

DESSERT

Triple chocolate brownie, salted caramel sauce, vanilla ice cream	9
Lemon brulee with ginger biscuits	9
Boysenberry & marshmallow ambrosia	9
Fruit Crumble, please ask your wait staff for the flavour of the week served vanilla ice cream or fresh cream	9

v = vegetarian / gf = gluten free / df = dairy free / vg = vegan

The marked items are available in vegetarian, dairy free, gluten free, vegan, keto options - they do not come standard but are available on request.

Please inform your wait staff of any dietary requirements or allergens.