

OCEAN SHELF

OYSTERS
available 3,6,12
natural, lemon & mignonette
5.5 ea

KILPATRICK
maple cured bacon,
signature sauce
6.5 ea

BEER BATTERED OYSTER
habanero mayo
6.5 ea

HALF SHELL SCALLOPS (3)
24
parsley, garlic, pernod butter
extra 8

CLASSIC PRAWN
COCKTAIL
cooked queensland prawns,
tomato, blush mayo
26

SIDES

GREEN LEAF SALAD
soft herbs, dijon vinaigrette
12

VINE RIPENED
TOMATO SALAD
parsley, olive
14

CRISPY BRUSSELS SPROUTS
vinegar
14

FRIES
11.5

DUCK FAT ROASTED
POTATOES
rosemary, garlic
14

SMOKED POTATO PURÉE
chicken jus
14

MAPLE CURED SLAB
BACON
9

Please note a 1.5% surcharge applies
for all card payments. A 10% service
charge applies to all items on public
holidays and to groups of 8 or more.

TO START

OLIVES	12	TUNA TARTARE	25
ARTISAN BAKERY SOURDOUGH <i>st david dairy cultured butter</i>	8	<i>gochujang, finger lime, crème fraîche</i>	
WARM CHÈVRE & CARAMELIZED LEEK TART <i>petite salad</i>	18	SHARK BAY CRAB CAKES (3)	28
BURRATA	24	<i>sauce gribiche</i>	
<i>beetroot, pine nuts, vinegar (n)</i>		DUCK LIVER PARFAIT	18
		<i>pedro ximénez, brioche</i>	
		CHARCUTERIE	27
		<i>LP's mortadella, salami, sopressa, pickles, charred sourdough</i>	

MAINS

RISOTTO <i>pumpkin, sage, smoked buffalo mozzarella</i>	29
CHILLI CRAB LINGUINE <i>ocean trout caviar, lemon beurre blanc</i>	44
PETUNA OCEAN TROUT <i>sauce américaine, broccolini</i>	39
PREMIUM LOCAL FISH <i>avrugá & chive butter sauce</i>	MP
BANNOCKBURN CHICKEN SALAD <i>butter lettuce, barley, sprouts, buttermilk dressing</i>	28
WHOLE SOLE MEUNIÈRE <i>pommes château</i>	MP

GRILL

CLASSIC CHEESEBURGER <i>angus beef, cheese, pickles, ketchup, american mustard, fries</i>	26	PASTURE FED TENDERLOIN <i>confit shallots, rocket, red wine jus</i>	
THE MORRISON 1/2 POUND BURGER <i>dry aged 250g angus, cheese, pickle, whole slice maple bacon, steak sauce, fries</i>	34	160g	46
GRAIN FED RIBEYE <i>220g, sauce diane, smoked pomme puree</i>	49	220g	54
		BLACK ANGUS SIRLOIN <i>280g, café de paris butter, fries</i>	55
		HOUSE SPECIALITY DRY AGED DELMONICO <i>600G bone in sirloin, red wine jus, sarladaise potato</i>	110

CHEESE 12 EA

BAY OF FIRES CHEDDAR
Bay of Fires, TAS

CHARLESTON JERSEY BRIE
Adelaide Hills, SA

SECTION 28 MONTE
ROSSO
Adelaide Hills, SA

MONT PRISCILLA
Adelaide Hills, SA

BERRY'S CREEK OAK
BLUE
Gippsland, VIC

CHEESE PLATE 50
*5 cheeses served with Italian crisp
bread, quince paste, pickled figs*

DESSERTS

14 EA

LEMON CHEESECAKE

CHOCOLATE MOUSSE
chantilly, hazelnut praline (n)

CRÈME CARAMEL

PROFITEROLES
*vanilla icecream,
warm chocolate ganache*

(n) Nuts. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.