

# Lunch

**Weekdays 12pm-3pm Weekends 12pm-2pm**  
**For today's specials please see our chalk boards**

## Starter

Sonoma bakery crusty bread with:

|                             |        |
|-----------------------------|--------|
| House made marinated labneh | \$6.00 |
| White bean puree            | \$6.00 |
| Marinated mixed olives      | \$6.00 |

## Late breakfast

|  |         |
|--|---------|
| Cured salmon ceviche, wilted spinach, avocado mousse with soft egg yolk                              | \$18.00 |
| Bacon and egg gnocchi with baby herbs and truffle oil  | \$18.00 |
| Smoked pork and gruyere risotto with poached egg and hollandaise sauce                               | \$20.00 |
| Soft scrambled egg with onion pisaladier, roast red peppers, goats cheese mousse and fine herb salad | \$17.00 |
| Sautéed wild mushrooms with truffled scrambled eggs on Sonoma sourdough                              | \$17.50 |
| Twice baked gruyere soufflé with fresh herb and semi-dried tomato salad                              | \$17.50 |

## Mains

|   |         |
|---|---------|
| Pan roasted kingfish with crispy white bait, cauliflower puree, wilted cavolo nero, peas and baby herbs     | \$29.00 |
| Crispy skinned barramundi with prawn tortellini, peas, asparagus, semi-dried tomato and crustacean oil      | \$30.00 |
| Chargrilled veal backstrap with fresh cassoulet of spring beans   | \$32.00 |
| House made potato gnocchi with rocket and lemon pesto, baby green beans, asparagus, spinach and broad beans | \$25.00 |
| Chilli squid with roasted peppers, spanish onion, caramelised pear, watercress salad and pear chilli syrup  | \$23.00 |
| Cafe Morso wagyu beef burger with rocket, swiss cheese, chargrilled bacon, onion relish and fries           | \$21.00 |
| Beer battered fresh fish of the day and chips, garden salad with house made tartare sauce                   | \$23.00 |
| Chargrilled rib eye steak sandwich with caramelised onion, horseradish mayonnaise and fries                 | \$21.00 |

## On the side

|                     |        |
|---------------------|--------|
| Mixed leaf salad    | \$5.50 |
| Fries               | \$6.00 |
| Seasonal vegetables | \$6.00 |

## Sweets

|   |         |
|---|---------|
| Sticky date pudding with butterscotch sauce and vanilla ice cream | \$12.00 |
| Chocolate fudge and vanilla crème brulee with chocolate ice cream | \$12.00 |
| Apple and berry crumble with vanilla ice cream                    | \$12.00 |
| Baked cheesecake with warm chocolate ganache and blueberries      | \$12.00 |
| Selection of local cheeses with fresh fruits and lavosh           | \$19.00 |

**Cafe Morso – WINNER Best Breakfast Restaurant 2009, 2010**

**Cafe Morso – WINNER Best Cafe Restaurant 2008, 2011**

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Please note the decking area is non smoking – thank you. Sorry no dogs permitted on the deck.

# Cocktails, beer and soft drinks

## Cocktails

### Kick start lunch...

|  |         |
|--|---------|
| Mojito <i>Mount Gay Barbados rum with mint, sugar, lime and soda</i>                   | \$15.00 |
| Caipiroska <i>Absolut vodka, lime and sugar</i>  | \$15.00 |
| Cosmopolitan <i>Absolut vodka, Cointreau, cranberry and lime</i>                       | \$15.00 |
| Margarita <i>Cuervo tequila, Cointreau and lemon</i>                                   | \$15.00 |
| Daiquiri <i>Bacardi rum, strawberry liqueur and lemon</i>                              | \$15.00 |
| Pimms cocktail <i>Pimms Number 1, dry ginger, lemonade, cucumber, lemon and orange</i> | \$12.00 |
| Champagne cocktail <i>NV bubbly with Cointreau, sugar and orange zest</i>              | \$12.00 |
| Kir Royale <i>NV bubbly with Chambord</i>  | \$12.00 |

## Beers

|                                 |        |
|---------------------------------|--------|
| Coopers Pale Ale                | \$7.00 |
| Cascade Premium                 | \$7.50 |
| Boags Premium Light             | \$6.00 |
| Peroni Nastro Azzuro (imported) | \$8.00 |
| Corona                          | \$8.50 |
| Stella Artois                   | \$9.00 |
| Mountain Goat Hightail Ale      | \$9.00 |

## Soft drinks

|   |
|---|
| S. Pellegrino natural sparkling mineral water                           |
| Acqua Panna natural still mineral water                                 |
| S. Pellegrino flavours – blood orange, chinotto, mandarino and limonata |

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