

Chef's sharing menu 75 per person

Citrus marinated olives 8

Spelt Panfocaccia 'w Parmigiano & garlic butter 7ea

East 33 Sydney rock oyster 'w vermouth mignonette 6ea

'Nduja madeleine, preserved lemon & guanciale 10ea

Burrata 'w honey, lemon and chilli dressing 18

Finocchiona salami, our pickles 22

Prosciutto Crudo Toscano & melone 22

Conchiglie with Ox tail ragù, gremolata 34

Spaghettono aglio e olio, pangrattato 26 | 31 +salmon caviar

Stuffed Hawkesbury's calamari, puttanesca sauce 38

Flank steak, Café de Morris butter 45

Cos lettuce, mustard dressing 12

Skin on chippies, tomato salt 12

Tiramisu semifreddo, meringues 16

Formaggi and condiments 15/30+ 3 cheeses

*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.*

