

Lunch

7 days noon to 3.00pm, Saturdays last orders 2.00pm



Small Plates

Popcorn with chilli, olive and herb salt (v, gf) 6.

Roasted garlic bread, herbed goat's cheese, balsamic (v) 14.

Australian prawns with chilli, garlic and parsley, sonoma bread and lemon 16.

Herb arancini with preserved lemon aioli 9.

Chips with paprika salt and aioli (v, gf) 7.

Broccoli with chilli, garlic and gorgonzola (v, gf) 10.

Brunch plates

Bacon & egg gnocchi, baby herbs, black truffle oil 20.

Smoked pork, spinach, gruyere risotto, poached egg, hollandaise (gf) 21.

Corn & gruyere quesadilla, cherry tomato, avocado salsa, poached eggs, sour cream (v, gf) 19.

Sautéed wild mushrooms, truffled scrambled eggs, grilled Sonoma bread (v) 20.

Beetroot cured salmon, poached egg, avocado, blistered cherry tomatoes crouton 20. (gf without crouton)

Lunch plates

Whole foods salad of pumpkin, kale, grains, seeds and legumes, cucumber, avocado, kimchi with tahini dressing (v, gf) 18.

Red cabbage and poached chicken salad with macerated currants, pickled spanish onions and braised fennel (gf) 19.

Beer battered snapper fillet with spicy mayo and citrus, leaf salad 23.

Pasta with prawns, capers, cherry tomatoes, chilli and flame roasted peppers 27.

Pulled beef burger with ginger, soy, wasabi mayo, apple slaw and seasoned chips 18.

Lamb loin chops with minted carrot puree and winter greens (gf) 26.

Sweet plates

Apple rose tart with green apple sorbet and vanilla anglaise 10.

Wine by the glass (or check out our full wine, beer and cocktail list)

Sparkling

Primo Estate Primo Secco NV Prosecco *McLaren Vale SA* **8**

Rosé

Casa Lluç Biodynamic Tempranillo Rosado 2013 *Valencia Spain* **12**

White

Dunsborough Hills Semillon Sauvignon Blanc 2013 *Margaret River WA* **8**

Kimi Sauvignon Blanc 2012 *Marlborough New Zealand* **10**

Tormaresca Chardonnay 2012 *Puglia Italy* **11**

Sidewood Pinot Gris 2013 *Adelaide Hills SA* **12**

Brokenwood Semillon 2014 *Hunter Valley NSW* **13**

Red

Paxton "The Guesser" Biodynamic Cabernet Shiraz 2011 *McLaren Vale SA* **11**

See Saw Pinot Noir 2014 *Orange NSW* **11**

Dis Tinto Tempranillo Shiraz 2010 *Valencia Spain* **13**

Mark Barry "Mad Bastard" Shiraz 2013 *Clare Valley* **14**



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Cocktails, beer and soft drinks

Beers, Cider

Mountain Goat **Organic Steam Ale** *Richmond VIC* 9.
4 Pines Brewery **Kolsch** *Manly NSW* 9.
Doss Blockos **New York Pale Lager** *Prahran VIC* 9.5
Two Birds **Sunset Ale** *Geelong VIC* 9.5
Stone and Wood **Pacific Ale** *Byron Bay NSW* 9.5
Little Creatures **Rogers Beer** *Fremantle WA* 9.
James Squires 'One Fifty Lashes' **Pale Ale** *Camperdown* 8.
Coopers **Premium Light** *Regency Park SA* 7.

Hillbilly Crushed **Apple Cider** *Blue Mountains NSW* 8.
Hillbilly Crushed **Pear Cider** *Blue Mountains NSW* 8.

Cocktails

Sea Dog *captain morgan spiced rum, ginger beer and fresh lime* 11.
Pearisian *absolut vodka, chambord, pineapple juice and fresh pear* 11.
Bloody Mary *absolut vodka, spices, worcester, lemon, tomato* 11.
Mojito *havana club white rum with mint, sugar, lime and soda* 15.
Caipiroska *absolut vodka, lime and sugar* 15.
Aperol Spritz *primo secco, aperol and soda* 12.
Champagne Cocktail *NV bubbly with cointreau, sugar and orange zest* 12.

Cocktails to Share - 1 litre carafe, serves 4.

Pimms Cocktail *pimms number 1, dry ginger, lemonade, cucumber, lemon and orange* 28.
Morso Sangria *red wine, absolut pear vodka, cherries, lemon and orange* 28.
Morso Sangria *white wine, absolut pear vodka, lychees, lemon and orange* 28.
Campari *orange and soda* 28.
Captain Earl *captain morgan spiced rum, cointreau, earl grey tea, fresh lemon, orange juice and mint* 28.

Softs

Vestal sparkling mineral water 750ml 7.
Karma Cola sparkling soft drinks 5.
 ~ Lemmy Lemonade ~ Organic Red Grapefruit
 ~ Karma Cola ~ Organic Bitter Lemon
 ~ Gingerella Ginger Beer

Book Cafe Morso for your next cocktail or dinner party event.
Enjoy privacy, fine food, wine, service and Sydney harbour's best kept secret.



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Wine

Sparkling wine

Primo Estate Primo Secco NV Prosecco *McLaren Vale SA* **8** / 33.

Deviation Road Altair NV Sparkling Rosé *Adelaide Hills SA* 63.

Rosé

Casa Lluç Biodynamic Temperanillo Rosado 2013 *Valencia Spain* **12** / 44.

Gérard Bertrand Gris Blanc Rosé 2013 *Tautavel France* 48.

White wine

Dunsborough Hills Semillon Sauvignon Blanc 2013 *Margaret River WA* **8** / 32.

Kimi Sauvignon Blanc 2012 *Marlborough New Zealand* **10** / 39.

Tormaresca Chardonnay 2012 *Puglia Italy* **11** / 44.

Sidewood Pinot Gris 2013 *Adelaide Hills SA* **12** / 45.

Printhe MCC Riesling 2013 *Orange NSW* 45.

Brokenwood Semillon 2014 *Hunter Valley NSW* **13** / 46.

Chaffey Brothers "Duft Punkt" Gewürztraminer Riesling Weißer Herold 2014 *Eden Valley SA* 46.

Cantine Prà Soave 2013 *Veneto Italy* 55.

Forest Hill Estate Reserve Chardonnay 2011 *Great Southern WA* 59.

Craggy Range Te Muna Road Sauvignon Blanc 2012 *Martinborough New Zealand* 63.

Red wine

Paxton "The Guesser" Biodynamic Cabernet Shiraz 2011 *McLaren Vale SA* **11** / 41.

See Saw Pinot Noir 2014 *Orange NSW* **11** / 41.

Blackbilly Grenache Shiraz Mourvedre 2011 *McLaren Vale SA* **13** / 45.

Dis Tinto Tempranillo Shiraz 2010 *Valencia Spain* **13** / 48.

Jed Malbec 2012 *Uco Valley Argentina* 55.

Lowburn Ferry Skeleton Creek Pinot Noir 2012 *Central Otago NZ* 63.

William Downie Pinot Noir 2013 *Gippsland VIC* 120.



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