

MORPHETT PLACE CAFE

- DINNER -

FROM THE GRILL

300G SCOTCH FILLET - 38

served w/ mashed potatoes, garden greens & mushroom gravy

GRILLED BARRAMUNDI FILLET - 37

w/ roasted winter vegetables & creamy lemon butter sauce

GRILLED MARINATED CHICKEN BREAST - 35

served w/ crispy chat potatoes, seasonal roasted vegetables & creamy lemon garlic sauce

MARINATED LAMB SOUVLAKI - 32

served w/ Greek salad, chips, tzatziki & pita bread

FROM THE PAN

CHICKEN PENNE BOSCAIOLA - 24

bacon, mushrooms, shallots, parmesan, creamy white wine sauce

CHILLI PRAWN SPAGHETTI - 28

grilled prawns, fresh chilli, shallots, basil, spinach, cherry tomatoes, emulsified white wine butter, shaved pecorino

PENNE ALLA PUTTANESCA - 23 (V)

Kalamata olives, garlic, parsley, tomato based sauce

CHICKEN LINGUINE - 26

pan fried chicken breast, creamy basil pesto, sundried tomato, spinach, Danish fetta, pecorino cheese

CLASSICS

300G CHICKEN SCHNITZEL - 27

served w/ chips, creamy apple slaw & mushroom gravy

CHICKEN & PRAWN SCALLOPINI - 29

grilled chicken breast fillet, tiger prawns, avocado, sauteed spinach, mash potato & creamy garlic sauce

LAMB SHANKS - 32

slow braised lamb shanks (2), creamy potato puree, mint peas, red wine jus & gremolata

CRISPY PORK BELLY ROAST - 29

slow roasted pork belly, crispy chat potatoes, creamy apple slaw, red wine jus

NEW YORKER BURGER - 22

200g pure beef, Jacks cheese, cos lettuce, smoky bacon, pickled mustard, ketchup & aioli served on a brioche bun w/ fries

FROM THE GARDEN

CHICKEN CAESAR SALAD - 22

baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan & house-made creamy sauce

GRILLED VEGETABLE & QUINOA - 22 (V)

grilled cauliflower, asparagus, broccoli, zucchini w/ roasted pumpkin, cherry tomatoes & fetta, honey lemon dressing

GREEK SALAD W/ CHICKEN - 22

cucumbers, tomatoes, Spanish onion, Kalamata olives, red capsicum, fetta, oregano, chopped marinated chicken breast, lemon olive oil dressing