

Citrus marinated olives 9

Spelt panfocaccia 'w Parmigiano & garlic butter 7 ea

Gnocco fritto 4

East 33 Sydney rock oyster 'w vermouth mignonette 6 ea

*I don't like it raw* | Fried oyster sando, pesto mayonnaise 15 ea

'Nduja madeleine, preserved lemon & guanciale 10 ea

Tart-are, cheese custard and sorrel 14 ea

Prosciutto Toscano sliced to order, melon agrodolce 'w gnocco fritto 28

Whipped broad beans, paprika oil 'w pickled eschalots 12

Baked ricotta 'w honey, lemon and chilli dressing 18

Fish crudo, yellow squash & yuzu kosho 26

Squid "tagliatelle" 'w salsa verde, pistachio & citrus yoghurt 26

Bitter leaves cannelloni, Genovese sauce, smoked scamorza 34

Paccheri 'w octopus ragù, kalamata olives 36

Spaghettoni aglio e olio, pangrattato, smoked roe 36

Orzotto, spring vegetables & vintage Pecorino 30

Grilled prawns, sea urchin sauce, salmon pearl and shichimi 46

Stuffed quail alla Siciliana, corn purée, curry leaves 56

Flank steak, Café de Morris butter 55

Torched leek 'w tofu & hazelnut emulsion, fine herbs 32

Crushed potatoes, sage salt 15

Leafy salad, summer herbs & aged balsamic 14

Strawberry & cream bignè, macadamia praline 18

*Not the usual affogato* | Classic or Meet-me-Halfway or Funky 22

Formaggi 30

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.

Groups of 8 or more will incur a 10% service charge, 15% surcharge applies on Sundays & Public Holidays.

