



MORRIS JONES
RESTAURANT & COCKTAIL BAR



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CALIFORNIAN JAPANESE SHARING MENU

SIP & SUSHI

ALL YOU CAN EAT & DRINK

\$65

SATURDAY LUNCH & ALL DAY SUNDAY

OUR VERSION OF THE BOTTOMLESS BRUNCH IS FOR 2 HOURS

THE FOOD OFFERING IS A SELECTION OF VARIOUS DISHES FROM OUR CALIFORNIAN JAPANESE MENU

DRINK'S MENU INCLUDES PROSECCO, MIMOSAS, FROSÉ, WHITE, ROSÉ, & RED WINE, BEER, VODKA & OUR FULL MJ SPRITZ RANGE, INCLUDING APEROL, PINKSTER, PAMPELLO & TROPIC SPRITZ

@MORRISJONES_CO

JOIN OUR BIRTHDAY CLUB AT WWW.MORRISJONES.COM.AU

PLEASE NOTE MASTER CARD & VISA INCUR A 1% SURCHARGE & AMEX 1.6%

A 10% SURCHARGE APPLIES TO ALL SUNDAY'S &

A 15% SURCHARGE APPLIES TO ALL PUBLIC HOLIDAYS

NO SPLIT BILLS

MJ TASTING MENU (MIN 2PPL)

\$59

SNACKS
DUMPLINGS
MEDIUM PLATE
LARGE PLATE
SWEET

STARTER

APPELLATION OYSTERS (MIN 6) 4.5 (EA)
NATURAL OR YUZU & FINGERLIME DRESSING

RAW & SUSHI

MJ CALI ROLL (GF) 19
BLUE SWIMMER CRAB, TORCHED SALMON

SPICY KING PRAWN ROLL (DF) 19
BAMBOO CHARCOAL, TEMPURA PRAWN

AVOCADO & CUCUMBER ROLL (V, GF) 16
RED PEPPER SALSA

SALMON SASHIMI ROSE (GF, DF) 17
ROSE PETAL DRESSING, FINGER LIME

KINGFISH SASHIMI ROSE (GF, DF) 18
ROSE PETAL DRESSING, FINGER LIME

DUMPLINGS (MIN 3 EACH)

WAGYU CHEESEBURGER DUMPLINGS 4.5 (EA)
ONION PUREE, THOUSAND ISLAND SAUCE

KING PRAWN & XO DUMPLINGS 4.5 (EA)
SAKE BUBBLES, CORIANDER, GINGER SAUCE

LEEK & TOFU DUMPLINGS (V) 4 (EA)
ENOKI MUSHROOM CONSOMMÉ, WAKAME OIL

VG - VEGETARIAN

V - VEGAN

DF - DAIRY FREE

GF - GLUTEN FREE

MEDIUM PLATES

CHICKEN KARAAGE (GF, DF) 19
CHILLI, CORIANDER & YUZU MAYONNAISE (MAY CONTAIN NUTS)

SPICY TUNA POKE (GF, DF) 24
CRISPY RICE, AVOCADO, PONZU

CHARCOAL TEMPURA PEPPERS 14
VINEGAR POWDER, NORI, MAYO

WAFFLE FRIES (VG) 11
KEWPIE MAYO, UNAGI SAUCE

CABBAGE & MINT SALAD (GF, V) 11
YUZU & HONEY DRESSING, SOY ROASTED MACADAMIA

CHARRED BROCCOLINI (V, GF) 12
CASHEW CREAM, PUFFED WILD RICE

LARGE PLATES

PORK BELLY (GF, DF) 30
CONFIT SHIITAKE, WASABI CRACKLING, SMOKED DASHI

MISO ROASTED CAULIFLOWER (VG, GF) 26
SESAME DAIKON NOODLES, GINGER & WAKAME DRESSING

12-HOUR LAMB SHOULDER (GF, DF) 34
KELP CARAMEL, WATERCRESS

EYE FILLET (GF) 36
WHITE ONION PUREE, MISO BEETROOT, SUNFLOWER SEEDS & MOUNTAIN PEPPER SAUCE

SWEET THINGS

NITRO VIOLET CRUMBLE (GF) 16
CHOCOLATE CRÉMEUX, VIOLET ICE CREAM, NITRO HONEYCOMB

COCO'LYPTUS (V, GF) 17
COCONUT ESPUMA, RASPBERRY SORBET & EUCALYPTUS MERINGUE