

We've gone green to ensure we're supporting local, the food is ethically sourced and what you eat tastes bloody good.

These are our legend suppliers:

Meat Smith, Golden Galaxy, Surace Fresh, Oceanmade & Clamms, Flinders Island, Cape Grim, Breadtop, Phillipas, Go gf, Graham Family Pantry and The Real Egg Company from Daylesford



THE DOSE

Chef's menu. 5 guest minimum 40pp

TO START

Edamame w/ szechuan salt 7



Muzzie fries loaded w/ beef massaman sauce 13



Son in law egg w/ chilli tamarind jam & coriander (2) 8

Steamed prawn dumpling w/ mirin & soy (7) 17

Salt & pepper squid w/ dipping sauce & squid ink aioli 17



BBQ pulled pork or crispy tofu sliders w/ slaw & burnt chilli mayo (2) 16

Roti chanai w/ satay sauce 9



Prawn crackers 6

SIDES

• Steamed buns (2) 3

• Jasmine steamed rice • Roti 4

• Asian greens w/ soy & ginger • Corn on the cob 8

TO SHARE

Gunpowder chicken: crispy fried chicken w/ Szechuan lemon pepper & nam prik 22



Angus beef satay skewers w/ peanut satay (4) 17



Cold smoked NZ King salmon w/ sesame soy dressing 17



Ma-Po tofu: silken tofu w/ ginger, soy, herbs & peanuts 19



Korean BBQ short rib L.A. style w/ kimchi & pickled daikon 19



BBQ cornfed Maryland chicken w/spicy seasoning & chilli tamarind jam 17



Spiced cauliflower & chickpea vegan salad w/ herbs, nuts, coconut yoghurt & nam jim 21



Crystal Bay chilli & garlic prawns w/ green papaya salad, coconut yogurt & green nam jim 25



Crispy Duck: Pasture raised duck w/ green curry, mustard greens 27



DESSERT

Banana spring rolls w/ honeycomb cream, lemongrass syrup gingernut crunch 14



Chocolate fudge brownie w/ vanilla ice cream, oreo crumb & salted caramel 13.5



Gluten free

Vegetarian

Vegan

Gluten free option

Vegetarian option

Vegan option



NIGHT MENU

TO HAVE YOU IN
GOOD ORDER



Dr MORSE