

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



GF Gluten free

VE Vegetarian

V Vegan

GF Gluten free option

VE Vegetarian option

V Vegan option

BREAKFAST 'TIL 2PM

Wild Granola: Granola, cacao clusters, toasted muesli & sweet coconut yoghurt w/ stone fruit & chai milk 14



Banana spring rolls w/ honeycomb cream, fresh fruit & gingernut crunch 18



Toast w/ preserves 9



Eggs your way on seeded or sourdough toast 11



Salt roasted tomatoes w/ goats feta, fresh avocado, thai basil & togarashi on rye toast (+ poached egg \$3) 18



Dr Morse Benedict: Panko crumbed eggs w/ crispy roti, spicy hollandaise and your choice of: 25

+ smoky Otway free-range bacon + smoked NZ King salmon
+ mushrooms & greens

Vegan Scrambled Tofu: Organic silken tofu, asian greens & mushrooms on roti w/ beanshoots, peanuts & fresh herbs 18



Chilli Scramble: Chilli sambal scrambled eggs on crispy roti w/ beanshoots & mixed herbs (+ braised pork belly \$6) 19

This dish comes with a probiotic chilli shot to keep you in good order



Smashed Chats: Meatsmith cheese kransky w/ crispy fried baby chats, soft egg, spicy hollandaise & salad 18



SIDES

• Kimchi • Roti • Spicy hollandaise • Goats feta • Probiotic chilli shot 4

• Tomatoes • Mushrooms & greens • Fresh avocado 5

• Smoked NZ King salmon • Smoky Otway free-range bacon • Meatsmith cheese kransky • Braised pork belly 6

LUNCH FROM 11AM

NOODLES & SOUPS

Tonkotsu Ramen: Otway free-range pork ramen w/ egg noodles, nori, soy egg, toasted sesame w/ your choice of: 21

+ Ramen braised pork belly + BBQ chicken

Vegan Ramen: Miso & roasted vegetable broth w/ pak choy, soba noodles, salt roasted tomato & root vegetable dumpling 21



Dumpling Noodle Soup: BBQ pork, egg noodles, prawn dumplings in broth w/ chilli sambal & spring onions 20

(+ duck spring roll to any soup \$5)

SALADS

Noodle Salad: Salt & pepper tofu w/ warm glass noodles, herbs, nuts, sprouts, soy, chilli & lime 20



Super Salad: Quinoa, roasted cauliflower w/ charred corn, goji berries, toasted pistachios, coriander & spiced coconut yoghurt 19



Bang Salmon Salad: Smoked NZ King salmon w/ bang bang dressing, soba noodle, edamame & soy egg 21



(+ braised pork belly OR BBQ chicken to any salad \$6)

MAINS

Nasi Lemak: Grilled beef satay w/ jasmine rice, peanut satay, soft egg, sambal, ikan bilis, cucumber, fresh tomato & kasava crackers 23



Crispy Duck: Cornfed Macedon Ranges free-range duck w/ plum sauce, sour cherries & steamed jasmine rice 25

Butter Chicken Curry: Pepper & lime BBQ chicken w/ cherry tomatoes, green chilli, kasava cracker, coriander & jasmine rice 25



(+ roti to any main \$4)

BURGERS

Cheeseburger: 100% grass-fed Cape Grimm beef smash pattie w/ mac sauce, American mustard, that cheese, toasted bun & beer battered chips or green salad 22

Fried Chicken Sandwich: Malay fried chicken w/ American cheese, fresh tomato, sambal mayo, milk bun & beer battered chips or green salad 22

(+ smoky Otway free-range bacon to any burger \$3)

COFFEE BY ONA COFFEE

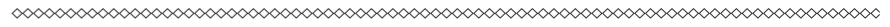
Milk <i>50% Ethiopia, Idido 25% El Salvador, Villa Galicia 25% Colombia, EL Pital</i>	4
Black <i>Weekly single origins</i>	4
Hot/Cold Filter Batchbrew	4.5
Cold Milk Coffee	5
ADD • extra shot • mocha • soy	.5
• almond	1

TEAS BY STORM IN A TEACUP

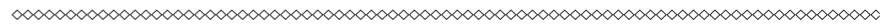
• Breakfast • Earl Grey • Genmaicha • Spring Tonic • Winter Toddy	4.5
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NOT COFFEE

Organic Chai • Latte • Tea	5
Hot or Cold Milk Chocolate	5
Freshly squeezed daily market juice	4.5
Probiotic Chilli Shot	4
Strangelove Organic Elixir • Bitter grapefruit • Ginger Beer	4.5
Michelberger's Fountain of Youth 100% Coconut Water (520mL)	6
Morse purified water (750mL) • chilled still • chilled sparkling • ambient still	7.5



DAY MENU
TO HAVE YOU IN
GOOD ORDER



Dr. MORSE