

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, Flinders Island, Cape Grim, and The Real Egg Company from Daylesford*



## THE DOSE

Chef's menu. 5 guest minimum 40pp

## TO START

Edamame w/ szechuan salt 8  
GF V

Muzzie fries loaded w/ massaman sauce 12  
V

Tempura vege w/ soy and mirin dipper 15  
VE

Prawn dumplings in broth w/ chilli sambal & spring onions (6) 18

Salt & pepper squid w/ dipping sauce & squid ink aioli 15  
GF

Crispy pork bao w/ blood plum & kewpie (2) 16

Crispy tofu bao w/ blood plum & kewpie (2) 14  
VE

Roti chanai w/ satay sauce 9  
V

Cassava crackers 5

## SIDES

• Steamed buns (2) • Jasmine steamed rice • Roti • Savory donut 4  
 • Mushrooms w/ Asian greens, savory donut, water chesnuts, soy & ginger 13  
GF VE

## TO SHARE

Gunpowder chicken: crispy fried chicken w/ Szechuan lemon pepper & nam prik 20  
GF

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

Four Pillars Gin cured NZ King salmon w/ Ponzu & orange 17  
GF

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

Pork larb w/ crispy rice & herb salad 21  
GF

Sweet & sour cauliflower 20  
GF V

Cumin roasted pumpkin w/ coyo & orange herb salad 19  
GF V

BBQ pork chow mein w/ egg noodles & Asian greens 22

Butter chicken curry w/ pepper & lime BBQ chicken 25  
GF

## DESSERT

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

Vietnamese coffee panna cotta w/ white chocolate and coffee bean praline 12  
VE

GF Gluten free

VE Vegetarian

V Vegan

GF Gluten free option

VE Vegetarian option

V Vegan option



**NIGHT MENU**

TO HAVE YOU IN  
GOOD ORDER



**Dr MORSE**