

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



- 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 GF V	14
Banana spring rolls w/ honeycomb cream, fresh fruit & gingernut crunch V	18
Toast w/ preserves GF V	9
Eggs your way on seeded or sourdough toast GF VE	11
Salmon Rosti: Four Pillars Gin cured Ōra King salmon w/ rosti, herb cream, dill, crispy capers & poached egg GF	22
Dr Morse Benedict: Panko crumbed eggs w/ crispy roti, spicy hollandaise and your choice of: + smoky Otway free-range bacon + smoked NZ King salmon + mushrooms & greens + Meatsmith cheese kransky	25
Vegan Scrambled Tofu: Organic silken tofu, asian greens & mushrooms on roti w/ beanshoots, peanuts & fresh herbs GF V	18
Chilli Scramble: Chilli sambal scrambled eggs on crispy roti w/ beanshoots & mixed herbs (+ braised pork belly \$6) <i>This dish comes with a probiotic chilli shot to keep you in good order</i> GF VE	19
The Doc's Hash: Meatsmith cheese kransky w/ tater tots, soft egg, spicy hollandaise & crispy shallots GF	20

SIDES

• Kimchi • Roti • Spicy hollandaise • Goats feta • Probiotic chilli shot	4
• Mushrooms & greens • Tater tots	5
• Smoked NZ King salmon • Smoky Otway free-range bacon • Meatsmith cheese kransky • Braised pork belly	6

LUNCH FROM 11AM

NOODLES & SOUPS

The Doc's Ramen: Egg noodles, nori, soy cured egg, spring onions, toasted sesame Choice of Broth: + Tonkotsu + Shio Choice of topping: + Ramen braised pork belly + BBQ chicken	21
Vegan Ramen: Miso & roasted vegetable broth w/ pak choy, udon noodles & root vegetable dumplings GF V	21
Dumpling Noodle Soup: BBQ pork, egg noodles, prawn dumplings in broth w/ chilli sambal & spring onions	20

SALADS

Noodle Salad: Salt & pepper tofu w/ warm glass noodles, herbs, nuts, sprouts, soy, chilli & lime GF V	20
Super Salad: Quinoa, roasted cauliflower w/ charred corn, goji berries, toasted pistachios, coriander & spiced coconut yoghurt GF V	19
Bang Salmon Salad: Smoked NZ King salmon w/ bang bang dressing, soba noodle, edamame & soy cured egg GF (+ braised pork belly OR BBQ chicken to any salad \$6)	21

MAINS

Nasi Lemak: Grilled beef satay w/ jasmine rice, peanut satay, soft egg, sambal, ikan bilis, cucumber, fresh tomato & cassava crackers GF	23
Butter Chicken Curry: Pepper & lime BBQ chicken w/ cherry tomatoes, green chilli, cassava cracker, coriander & jasmine rice GF (+ roti to any main \$4)	25

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 (+ smoky Otway free-range bacon to any burger \$3)	22

COFFEE BY ONA COFFEE

Milk 4
*50% Ethiopia, Idido 25% El Salvador,
Villa Galicia 25% Colombia, EL Pital*

Black 4
Weekly single origins

Bottomless Batchbrew 5

Cold Filter Brew 5

Cold Milk Coffee 5

ADD .5
• extra shot • mocha • soy

• almond 1

TEAS BY STORM IN A TEACUP

• Breakfast • Earl Grey • Genmaicha • Spring Tonic • Winter Toddy 4.5

NOT COFFEE

Organic Chai 5
• Latte • Tea

Hot Chocolate 5

Cold CocoBerry Chocolate 6

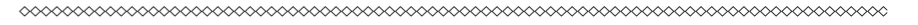
Freshly squeezed daily market juice 4.5

Probiotic Chilli Shot 4

Strangelove Organic Elixir 4.5
• Bitter grapefruit • Ginger Beer

Michelberger's Fountain of Youth 100% Coconut Water (520mL) 6

Morse purified water (750mL) 7.5
• chilled still • chilled sparkling • ambient still



DAY MENU

TO HAVE YOU IN
GOOD ORDER



Dr MORSE

