

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



OUR SUSTAINABILITY FOCUS

Meats: All our meats are free-range and sourced from local and ethical producers who take the utmost care in making sure you only eat the best.

Suppliers include: *MeatSmith, Flinders Island and Cape Grim.*

Eggs: We use *Real Eggs* from Daylesford, Victoria – the ultimate free-range farm with less than eight chooks per hectare.

Biowaste: Have you seen the veggie patch next door? All our kitchen biowaste and coffee grounds go to FareShare Community Garden and into their compost system.

Straws: We say no to plastic straws. But if you must, we offer biodegradable and compostable straws.

Menus: This menu is made from 100% recycled material and will be recycled again.

Coffee Cups: *PlanetWare* provides us with biodegradable cups and lids. If you want one to keep, you can buy an original and reusable *Jr Morse Rubber Cuppy* for \$20

THE DOSE

Chef's menu. 5 guest minimum 40pp

TO START

Prawn cracker w/ Four Pillars Gin cured salmon, pickled papaya, wasabi aioli & tobiko 3

Steamed bao w/ Kewpie, cucumber, chilli and your choice of crispy tofu or sticky pork 5

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

Roti chanai w/ satay sauce 9
V

Cassava crackers 5

SIDES

• Steamed buns (2) • Jasmine steamed rice • Roti 4

• Asian greens with sesame & ginger dressing 6
GF V

TO SHARE

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

GF

Vegan gunpowder: vegan fried chicken w/ Szechuan lemon pepper & chilli vinegar 20

V

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

GF

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

GF V

Pork larb w/ crispy rice & herb salad 21

GF

Cumin roasted pumpkin w/ coyo & orange herb salad 19

GF V

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

Green chicken curry w/ pepper & lime BBQ chicken & vegetables 21

GF

DESSERT

Banana spring rolls w/ maple cream, lemongrass syrup & gingernut crunch 10

V

Yuzushu Citrus 'Cheesecake' w/ Aperol & strawberries 12

GF 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