















We are green to ensure that what you eat has been locally and ethically sourced, it also tastes bloody good.






### BREAKFAST UNTIL 3PM








Açaí Bowl: Açaí berry w/ tropical fruits, hemp seed granola & chia	 	16
Brioche French Toast w/ poached pears, fresh figs, pistachios, vanilla mascarpone & maple syrup		18
+ Smoky Otway free-range bacon		6
Fruit Toast w/ maple caramel, brûléed banana, cinnamon mascarpone & strawberries		12
Toast w/ preserves	 	8
Eggs your way on sourdough toast	 	11
<i>Vegan scramble option available</i>		
Salmon Ceviche w/ avacodo puree, wasabi pearls, pickled daikon, nori wontons, shiso leaves & ajitama egg		22
The Farmwall: Mixed mushrooms w/ thyme, truffle oil, panko crumbed field mushroom, pecorino & poached egg on sourdough		22
The Doc's Smash: Avocado & edamame smash w/ herbs, feta, shallots & house dukkah on sourdough	  	20
+ Poached egg		3
+ Smoky Otway free-range bacon or House smoked salmon		6
Dr Morse Benedict: Panko crumbed eggs w/ crispy roti, spicy hollandaise and your choice of one of the following:		25
• Smoky Otway free-range bacon   • House smoked salmon		
• Asian greens		
Chilli Scramble: Chilli sambal scrambled eggs on crispy roti w/ beanshoots & mixed herbs	 	19
<i>Vegan scramble option available</i>		
+ Smoky Otway free-range bacon or House smoked salmon		6

### SIDES

• Kimchi • Roti • Spicy hollandaise • Goats feta	4
• Asian greens • Tater tots	5
• House smoked salmon • Smoky Otway free-range bacon	6
• Avocado • Sautéed Mushrooms	
• Lemongrass chicken	

### LUNCH FROM 11AM

Chow Mein: Egg noodles w/ BBQ Pork, Asian greens, Chinese broccoli, egg & gravy		20
<i>Vegetarian option available</i>		
Green Curry w/Asian greens, seasonal vegetables & jasmine rice and your choice of one of the following:	 	23
• Lemongrass chicken		
• Pippies, Mussels & Calamari		
Cheeseburger: 100% grass-fed Cape Grim beef smash pattie w/ mac sauce, mustard, American cheese, toasted bun & beer battered chips or green salad		22
+ Smoky Otway free-range bacon		3
Fried Chicken Sandwich: Malay fried chicken w/ American cheese, fresh tomato, sambal mayonnaise, milk bun & beer battered chips or green salad		22
+ Smoky Otway free-range bacon		3
Quinoa Salad: Orange poached quinoa w/ cauliflower, edamame, dukkah, currants & vinaigrette	 	19
+ Lemongrass chicken or House smoked salmon		6
Bang Salad: Soba noodles w/ bang bang dressing, edamame, nori & ajitama egg and your choice of one of the following:		21
• House smoked salmon		
• Tofu		
Beer battered chips w/ tomato sauce		8

-  Gluten free
-  Vegetarian
-  Vegan
-  Gluten free option
-  Vegetarian option
-  Vegan option
-  Spicy

\*During peak times our team are unable to split bills

\*A 10% surcharge will be added to all bills during public holidays



### 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 use biodegradable straws that help the environment. We don't serve them unless requested.

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

**Coffee Cups:** *PlanetWare* provides us with biodegradable cups and lids.



**Dr. MORSE**

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## DAY MENU

TO HAVE YOU IN  
GOOD ORDER

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