






















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

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







BREAKFAST

Açaí Bowl: Açaí berry w/ tropical fruits, hemp seed granola & chia	 	16
Fruit Toast w/ maple caramel, brûléed banana, cinnamon mascarpone & strawberries		12
+ Plain Fruit Toast w/ butter & preserves		8
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
+ Scramble your eggs instead		3.5
+ Smoky Otway free-range bacon or House smoked salmon		6
The Hasselhoff: Wagyu brisket w/ roast hasselback potato, leek ranch dressing, crispy kale & poached egg		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		

ALL DAY LUNCH

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 & shoestring fries <i>or</i> green salad		22
<i>Make it breakfast...</i>		
+ Smoky Otway free-range bacon		3
+ Fried egg		3
+ Tater tots		3
+ Extra beef smash pattie		5
Fried Chicken Burger: Malay fried chicken w/ American cheese, fresh tomato, sambal mayonnaise, milk bun & shoestring fries <i>or</i> green salad		22
+ Smoky Otway free-range bacon		3
Buddha Bowl: A selection of raw, pickled, fermented & roasted vegetables w/ black beans, tofu & oak lettuce	 	19
+ Ajitama egg		3
+ Lemongrass chicken <i>or</i> 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		
The Daily Bread: Fresh sandwich served w/ shoestring fries <i>or</i> green salad		17
Shoestring fries w/ tomato sauce		8

*During peak times our team are unable to split bills

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



OUR ETHICAL 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

DAY MENU

TO HAVE YOU IN
GOOD ORDER

