

DAY MENU

FOOD



Açai bowl: Açai berry, tropical fruit, hemp seed granola, chia 16

Fruit Toast: Maple caramel, brûléed banana, marscapone, strawberries
+ Fruit toast w/ butter 12

Toast w/ preserves 8

Eggs your way on sourdough toast 11
— *Vegan tofu scramble option available*

The Doc's Smash: Avocado & edamame smash, feta, shallots, house dukkah on sourdough 20
+ Poached egg 3
+ Smoky Otway free-range bacon 6
+ House smoked salmon 6

Salmon ceviche, avocado, wasabi, daikon, nori wontons, shiso leaves & ajitama egg 22

Chilli scramble on crispy roti, beanshoots, mixed herbs 19
— *Vegan tofu scramble option available*

+ Smoky Otway free-range bacon 6
+ House smoked salmon 6

GF Gluten free

GF Gluten free option

V Vegetarian

V Vegetarian option

VE Vegan

VE Vegan option

Dr Morse Benedict: Panko crumbed eggs, crispy roti, spicy hollandaise and your choice of one of the following: 25

+ Smoky Otway free-range bacon
+ House smoked salmon
+ Asian greens

The Hasselhoff: Wagyu brisket, hasselback potato, leek, ranch dressing, crispy kale, poached egg 22

The Farm Wall: Mixed mushrooms, thyme, truffle, panko crumbed mushroom, pecorino, poached egg on sourdough 22

+ Scramble your eggs instead 3.5
+ Smoky Otway free-range bacon 6
+ House smoked salmon 6

Chow Mein: Egg noodles, BBQ Pork, Asian greens, cabbage, egg, gravy 20
— *Vegetarian option available*

Green Curry w/ Asian greens, seasonal vegetables, jasmine rice and your choice of one of the following: 23

+ Lemongrass chicken
+ Pippies, mussels & calamari

Chicken Burger: Malay fried chicken, American cheese, tomato, sambal mayonnaise w/ French fries or green salad 22

+ Smoky Otway free-range bacon 3

V

Cheeseburger: 100% grass-fed Cape Grim beef smash pattie, mac sauce, mustard, American cheese w/ French fries or green salad 22

— *Make it breakfast*

+ Smoky Otway free-range bacon 3
+ Fried egg 3
+ Tater tots 3
+ Extra beef smash pattie 5

Buddha Bowl: A selection of raw, pickled, fermented & roasted vegetables, black beans, tofu, oak lettuce 19

+ Ajitama egg 3
+ Lemongrass chicken 6
+ House smoked salmon 6

Bang Salad: Soba noodles, bang bang dressing, edamame, nori & ajitama egg and your choice of one of the following: 21

+ House smoked salmon
+ Tofu

The Daily Bread: freshly made sanga on sourdough w/ French fries or green salad 17

French fries w/ tomato sauce 8

SIDES

Kimchi, Roti, Spicy hollandaise, Goats feta 4

Asian greens, Tater tots 5

Smoky Otway free-range bacon, Sautéed mushrooms, Lemongrass chicken 6

— During peak times, our team are unable to split bills

— A 10% surcharge applies on public holidays

Dr MORSE



274 Johnston st, Abbotsford / drmorse.com.au

DAY MENU

DRINKS



Coffee



White <i>The Founder Blend</i> <i>(Ethiopia, El Salvador, Honduras)</i>	4
Black <i>Weekly Single Origins</i>	4
Batch Brew Hot (Bottomless) or Cold <i>Weekly Single Origins</i>	5
Iced Milk Coffee w/ coconut syrup	5

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- extra shot + 0.5
 - soy + 0.5
 - m.a.c milk + 1
(macadamia, almond & coconut)
 - mocha + 1
 - large + 1

Tea



(by Larsen & Thompson)

Breakfast, Earl Grey, Australian Green Sencha, Lemongrass & Ginger	4.5
Chamomile, Honey & Peach Iced Tea	6.5

Not coffee



Kale Elixir Smoothie w/ Mango, Apple & Coconut Water	9.5
Organic Raja Chai	5
Winter Toddy w/ lemon, ginger, leatherwood honey, turmeric, kaffir lime	
— Shot	5
— Tea	6
Hot or Iced Chocolate	5
Liberty Kombucha	6.5
— Original	
— Kakuda plum & ginger	
Coldpress Market Juice	6
— Kale, celery, green capsicum, apple, lemon	
— Beetroot, carrot, apple, lemon	
— Orange	
— Apple	
Strangelove Organic Elixir	4.5
— Bitter Grapefruit	
— Dry Ginger	
Michelberger's Fountain of Youth 100% Coconut Water (520ml)	6
Dr Morse Bloody Mary w/ your choice of:	18
— West Winds Sabre	
— House Vodka	
— Calle 23 Blanco	



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.

If you want one to keep, you can buy an original & reusable Rubbery Cuppy for \$20

Dr MORSE

