

# DAY MENU

## FOOD



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

Fruit Toast: Maple caramel, brûléed banana, marscapone, strawberries 12

Toast w/ preserves *or*  
Fruit toast w/ butter 8

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

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

Chilli scramble on crispy roti, bean shoots, mixed herbs 19

— *Vegan tofu scramble option available*

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

GF Gluten free

V Vegetarian

VE Vegan

GF Gluten free option

V Vegetarian option

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

GF

GF

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, Half avocado 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	5

- 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, Peppermint	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	5
— Shot	5
— Tea	6
Hot or Iced Chocolate	5
Liberty Kombucha	6.5
— Original	
— Kakuda plum & ginger	
— Pomegranate	
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	
Bottomless Mimosa	35
— <i>Only available on weekends until 2pm</i>	



### 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 Rubber Cuppy for \$20