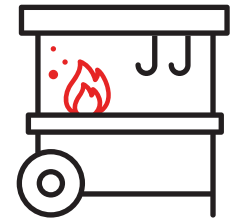


NIGHT MENU

AT DR MORSE



Oyster w/ finger lime nam jim	4.5	
Assorted house pickle plate	6	
Edamame w/ szechuan salt	6	
Grilled prawn betel leaf w/ coconut sambal (2)	9	
BBQ flat bread	4	



Wok tossed broccolini & gai lan w/ miso & nori	12	
Roast pumpkin w/ pepita cream & dukkah	13	
Heirloom cauliflower w/ white miso & furikake	14	
Wok tossed brussel sprouts w/ black garlic yoghurt & puffed grain togarashi	14	
BBQ squid w/ sweet soy & pickles	13	
Szechuan lamb ribs w/ shiso verde	14	
Korean ginger beef w/ dutch carrot kimchi	14	



Dr Morse fried rice w/ sambal, gai lan, bean shoots & egg		
<i>Small</i>	12	
<i>Large</i>	23	
Victorian pippies w/ white miso butter & milk bun croutons	25	
Saigon half chicken w/ chilli shallot jus	28	
XO Lamb shoulder w/ mustard greens	36	



Coconut black rice pudding w/ mango	10	
Grilled watermelon w/ lime granita & yoghurt	10	

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



THE DOSE

LET US FEED YOU

>>> **\$49** PER PERSON

DR MORSE SUPPORT LOCAL ETHICAL FARMING AND PRACTICES

MeatSmith, Burd Eggs, Red Coral Seafood, Bannockburn Free Range Chicken, O'Connor Beef.