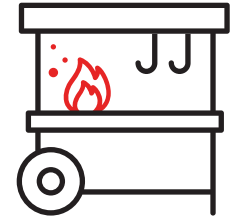


# NIGHT MENU

AT DR MORSE



## Smalls



Coconut & yuzu cured salmon w/ chilli, herbs & sesame cracker	5	GF
Assorted house pickle plate	6	VE GF
Papaya salad	10	VE GF
Edamame w/ szechuan salt	6	VE GF
Grilled prawn betel leaf w/ coconut sambal (2)	9	GF
Roti	4	VE

## Mediums



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

## Biggs



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

## Sweets



Coconut black rice pudding w/ mango	10	VE GF
Yoghurt panna cotta w/ strawberries & szechuan	10	

- GF Gluten free
- V Vegetarian
- VE Vegan
- GF Gluten free option
- V Vegetarian option
- VE 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.