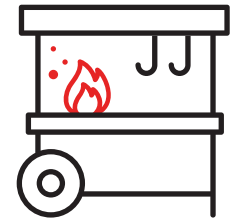


# NIGHT MENU

AT DR MORSE



Oyster w/ finger lime nam jim	4.5	GF
Assorted house pickle plate	6	VE GF
Edamame w/ szechuan salt	6	VE GF
King fish ceviche w/ orange & wasabi	10	GF



Cold Udon noodle salad	11	VE GF
BBQ flat bread	4	V
New season mixed bean salad	9	VE GF



BBQ cabbage w/ chilli & coconut Romesco	13	VE GF
Heirloom cauliflower w/ white miso & furikake	14	VE
Grilled Broccolini w/ yuzu & soy petitas	13	VE 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



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



Fried Bao w/ miso caramel, coconut ice cream & praline	12	V
Coconut terrine w/ mango & strawberry	10	VE GF

- 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.