

# NIGHT MENU

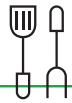
AT DR MORSE



Cooked over fire on our outdoor charcoal grill

We believe in ethical farming practices and support local producers

Game Keepers, Burd Eggs, Red Coral Seafood, Bannockburn Free Range Chicken.



**THE DOSE**  
LET US FEED YOU

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

**GF** Gluten free

**V** Vegetarian

**VE** Vegan

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**VE** Vegan option

## To Start

Oyster w/ finger lime nam jim	4.5	<b>GF</b>
Kingfish ceviche w/ orange & wasabi	10	<b>GF</b>
Beetroot tataki w/ ponzu & chili	8	<b>VE GF</b>

## From The Charcoal Grill

### Vegetables

Broccolini w/ burnt onion cream	14	<b>VE GF</b>
Heirloom carrots w/ smoked yoghurt & cumin caramel	15	<b>V GF</b>
Cabbage w/ coconut & chilli romesco	15	<b>VE GF</b>
Zucchini & morning glory w/ mushroom XO & whipped tofu	18	<b>VE GF</b>

### Meats

Chiang Mai sausage w/ fermented tomato sauce	21	
Red curry marinated squid w/ prik nam pla	18	<b>GF</b>
Khua Kling market fish	26	<b>GF</b>
Lemongrass pork w/ red oak lettuce & Pirella leaves	31	<b>GF</b>
Balinese style half chicken	27	<b>GF</b>

## Bar Snacks

Butter chicken fried chicken	16	
Katsu chip butty	8	<b>VE</b>
Whipped cod roe w/ BBQ bread	8	

## On the Side

BBQ scallion bread	5	<b>V</b>
Cold udon noodle salad	12	<b>VE</b>
Steamed kombu rice	4	<b>VE GF</b>

## To Finish

Fried bao w/ coconut ice cream, miso & praline	11	<b>V</b>
Coconut sago pudding w/ grilled pineapple	10	<b>VE GF</b>

