

# NIGHT MENU

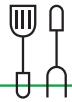
AT DR MORSE



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

Gluten free

Vegetarian

Vegan

Gluten free option

Vegetarian option

Vegan option

### To Start

Oyster w/ finger lime nam jim	4.5	
Kingfish ceviche w/ orange & wasabi	10	
Beetroot tataki w/ ponzu & chili	8	

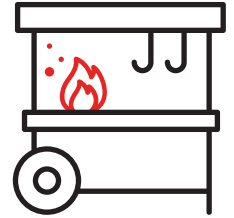
### From The Charcoal Grill

#### Vegetables

Broccoli w/ burnt onion cream	14	
Heirloom carrots w/ smoked yoghurt & cumin caramel	15	
Cabbage w/ coconut & chilli romesco	15	
Zucchini & morning glory w/ mushroom XO & whipped tofu	18	

#### Meats

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



### Bar Snacks

Butter chicken fried chicken	16	
Katsu chip butty	8	
Whipped cod roe w/ BBQ bread	8	

### On the Side

BBQ scallion bread	5	
Hot & soured cucumber w/ coyo & peanut	8	
Steamed kombu rice	4	

### To Finish

Fried bao w/ coconut ice cream, miso & praline	11	
Coconut sago pudding w/ grilled pineapple	10	

- A 1.9% surcharge applies to all EFTPOS payments
- During peak times, our team are unable to split bills
- A 10% surcharge applies on public holidays