DAY MENU

Dr MORSE



FOOD



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	Spirulina Smoothie Bowl w/ chia seeds, freeze dried young coconut & seasonal fruit	16	(GF) (VE)	Organic Grain Salad w/ chloé's salad leaves, whey braised dutch carrots, beetroot yoghurt & yuzu honey vinaigrette	19	(GF) (V)
	Toast	8	V	add/ saigon chicken	6	
	sourdough / fruit toast / gluten free toast w/ house made butter & preserves			Fish Burger battered blue grenadier, fennel & cabbage slaw,	20	
	Free Range Eggs on Sourdough fried / scrambled / poached / tofu	11	GF VE	w/ fries or salad		
				Cheeseburger	20	
	Avocado & Edamame Smash on sourdough w/ feta, shallots, house dukkah & soft boiled egg	21	GF VE	beef smash pattie, sauces & cheese w/ fries or salad		
				add/bacon/fried egg	3	
	XO Chilli Scramble on crispy roti w/ xo sauce, bean shoots	19	VE	Nourish Bowl butterfly pea rice, tamarind cured pumpkin, whipped avocado, broccolini & edamame	19	GF (VE)
	& mixed herbs add/bacon or smoked salmon	6		add/ ajitama egg	2	
	Dr Morse Benedict panko crumbed eggs, spicy hollandaise & crispy roti w/ your choice of: bacon / smoked salmon / asian greens	22	•	Steak Sandwich lettuce, pickled onion, bacon jam & café de paris kewpie w/ fries or salad	22	
	Beetroot Cured Salmon purple congo hash, sugar snap peas & ajitama egg	20	(GF)	Chips	8	GF
	Wild Mushrooms w/ crispy polenta, dashi cream, pickled wood ear mushrooms, pecorino & poached egg	19	(GF)			
	Buttermilk Hotcake	20	(GF) (V)			

Sides	
roti	4
spicy hollandaise	4
feta	4
asian greens	5
mixed sautéed mushrooms	5
whipped avocado	5
otway free range bacon	6
saigon marinated chicken thigh	6
smoked salmon	6
purple congo hash	6
Jr Morse's	
Eggs & soldiers	6
Cheese toastie	7
Scrambled eggs on toast	7

A selection of cakes, wraps and sandwiches are available from the Jr Morse takeaway window. Please ask one of our staff members what is available

Want to have a function at Dr Morse? We can cater to groups small and large, inside or out in the beer garden. Shoot our functions team an email functions@drmorse.com.au

Gluten free

yuzu curd, raspberry caramel, shaved white chocolate & black sesame meringue

Gluten free option

Vegetarian option

Vegetarian Vegan

(VE)

Vegan option

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

DAY MENU

DRINKS



Coffee



White

The Founder Blend (Ethiopia, El Salvador, Honduras)	4
Black Weekly Single Origin	4
Batch Brew Hot (Bottomless) Cold Weekly Single Origin	5 5
Iced Milk Coffee	5

- extra shot / decaf + 0.3
- sov + 0.5
- Plug Nickel macadamia & almond + 1
- mocha + 1
- large + 1

Tea



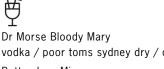
(by Larsen & Thompson)

Breakfast / Earl Grey / Australian Green Sencha / Lemongrass & Ginger / Peppermint	4.5
Weekly house iced tea	6.5

Not coffee



Something Stronger



vodka / poor toms sydney dry / calle 23

Bottomless Mimosa 35

Only available on weekends until 2pm

Cold Brew Negroni 14

18

We have a full selection of cocktails, wines and craft beers available

Dr MORSE



OUR Fthical FOCUS

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Meats

All our meats are free-range and sourced from local and ethical producers who take the utmost care in making sure you only eat the best. Suppliers include Meatsmith, Red Coral Seafood, Cape Grim, O'Connor Beef and Bannockburn Free Range Chicken

Eggs

We use Burd Eggs from Goulburn Valley, Victoria. All chooks are 100% free-range, healthy and happy

Biowaste

Have you seen the veggie patch next door? All our kitchen biowaste and coffee grounds go to FareShare Community Garden and into their compost system.

Straws

We use biodegradable straws that help the environment. We don't serve them unless requested.

Menus

This menu is made from 100% recycled material and will be recycled again.

Coffee Cups

PlanetWare provides us with biodegradable cups and lids.