

Dr. Morse



'feed me' a chefs selection menu celebrating our best dishes, designed to be shared. can be catered to suit any dietary requirements. we choose, you enjoy.

\$60 pp

small plates

daily focaccia, black garlic butter (V)	\$10
whipped tarator, cucumber, tomato, spanish onion, olive, feta, daily focaccia (VGN-O)	\$16
king prawn roll, celery, chives, shallots, lemon, dill	\$13
grilled zucchini, housemade ricotta, green goddess sauce, pistachio (V)	\$20
snowpea tendril salad, pickled grapes, radish, housemade almond feta (VGN) (C)	\$12
charred broccolini, burnt romesco, almond (VGN) (C)	\$13
crispy calamari, semolina, preserved lemon mayo	\$16
buttermilk fried chicken ribs, spicy aioli (LG)	\$16
hot chippies (LG)	\$12
add kewpie	+2

mains

veal schnitzel, rocket, cherry tomato, red wine vinaigrette, pecorino	\$29
220g char grilled flank steak, shoestring fries, chimichurri (LG)	\$32
pan roasted pumpkin, walnut XO, cashew cream, paprika oil (VGN) (C)	\$23
pork & fennel braised ragu, pappardelle, garlic, chilli	\$26
nourish bowl, sorghum, roasted vegetables, cauliflower puree, tahini, house pickles (VGN) (C)	\$20
add grilled chicken	+6

burgers

wagyu cheeseburger, morse burger sauce, house pickles, lettuce	\$20
add bacon	+3
add fresh tomato	+1
crispy fried chicken burger, jalapeño mayonnaise, house pickles, lettuce	\$20
vegan schnitzel roll, slaw, vegan mayo (VGN)	\$20
add fries to any burger (LG)	\$5

after dinner

daily dessert special - ask our friendly staff	\$12
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SPECIALS

- TUESDAYS -
\$25 STEAK NIGHT & DRINK
FROM 5PM

- FRIDAYS -
\$15 CHARCOAL WAGYU CHEESIES
+\$3 W/ CHIPS
12PM - 3PM

- SATURDAYS & SUNDAYS -
\$10 GIN + FRESH PRESSED JUICE
\$10 BLOODY MARYS 11AM-4PM

Please advise our staff of any allergies or dietary requirements. Please note that our low gluten (LG) options are not coeliac (C) friendly.