

We've gone green to ensure we're supporting local, the food is ethically sourced and what you eat tastes bloody good.

These are our legend suppliers:

*Meat Smith, Flinders Island, Cape Grim, and The Real Egg Company from Daylesford*



## THE DOSE

Chef's menu. 5 guest minimum 40pp

## TO START

Edamame w/ szechuan salt 8



Muzzie fries loaded w/ massaman sauce 12



Duck spring rolls /w nuoc cham (2) 12

Prawn dumplings in broth w/ chilli sambal & spring onions (6) 18

Salt & pepper squid w/ dipping sauce & squid ink aioli 15



Crispy pork bao w/ blood plum & kewpie (2) 16

Crispy tofu bao w/ blood plum & kewpie (2) 14

Roti chanai w/ satay sauce 9



Cassava crackers 5

## SIDES

• Steamed buns (2) • Jasmine steamed rice • Roti • Savory donut 4

• Mushrooms w/ Asian greens, savory donut, water chesnuts, soy & ginger 13



## TO SHARE

Gunpowder chicken: crispy fried chicken w/ Szechuan lemon pepper & nam prik 20



Angus beef satay skewers w/ peanut satay (4) 17



Four Pillars Gin cured NZ King salmon w/ Ponzu & orange 17



Ma-Po tofu: silken tofu w/ ginger, soy, herbs & peanuts 19



Pork larb w/ crispy rice & herb salad 21



Sweet & sour cauliflower 20



Cumin roasted pumpkin w/ coyo & orange herb salad 19



BBQ pork chow mein w/ egg noodles & Asian greens 22

Macedon Ranges crispy duck w/ massaman curry, chats & pineapple 27

Butter chicken curry w/ pepper & lime BBQ chicken 25



## DESSERT

Banana spring rolls w/ honeycomb cream, lemongrass syrup gingernut crunch 14



Vietnamese coffee panna cotta w/ white chocolate and coffee bean praline 12



Gluten free

Vegetarian

Vegan

Gluten free option

Vegetarian option

Vegan option



**NIGHT MENU**

TO HAVE YOU IN  
GOOD ORDER



**Dr MORSE**