

FOOD

SNACKS

Dip & Chips - Housemade royal blue potato crisps w/ taramasalata dip (DF)	\$8
Fries, roasted garlic aioli	\$8
Edamame, smoked miso butter (GF,V,*VE)	\$8
Baked scallop [ea], cauliflower puree, black-bean vinaigrette (DF,GF)	\$7ea
Meats, cheese & pickles - a classic plate of bites from local producers & housemade pickles (GF)	\$18

SMALLER

Prawn Toast [3], chilli crisp mayo, coriander (DF)	\$14
Beetroot & fennel cured Kingfish, wasabi and horseradish cream, pickled carrot, radish & dill (GF)	\$22
Burrata, heirloom tomatoes, burnt olive caramel, scallion oil (GF,V)	\$18
Chicken bao [2], cucumber, iceberg lettuce & kewpie mayo.	\$15
Pork belly bao [2], pickled wombok, hoisin mayo & daikon.	\$15

BIGGER

5 spice glazed Duck Breast , freekeh, raddicchio, scallion, carrot puree & leatherwood honey crisp (*GF,DF)	\$37
Grilled Mirror Dory , braised king oyster mushroom, cauli puree, black fungi, kale, nori (GF,DF)	\$36
Miso Roasted Cauliflower , tofu 'yoghurt', pickled daikon, soya beans beetroot & sesame (VE,DF,GF)	\$29
300g Porterhouse , salt & vinegar potato galette, tarragon & dijon butter, rocket salad (GF,*DF)	\$54
Roasted Lamb Rump , 'Spice Road' yoghurt, eggplant, golden quinoa, pomegranate (GF)	\$36
Roasted zucchini, smoked almonds, Pecorino, frisee, mint & lemon dressing (GF,V,*DF,*VE)	\$11
Iceberg, hazelnuts, radish, buttermilk dressing (GF,V,*VE)	\$9

All of our dishes are designed to be shared or as individual mains/courses
or **LET US TAKE THE REIGNS...**

A group of over 6 guests must choose a set menu.

HOUR OF POWER

\$39 (min 2 people)

Chef's choice of 6 dishes from our smaller selection coursed over an hour.
Great when you're in for drinks and a chat.

THE DISPENSARY EXPERIENCE

\$73 (min 2 people)

How we would do it with a night off.

THE BEVERAGE MATCH

+\$60 (per person)

What we would drink with it (mock matches available).



Please help us
by checking in.



(GF) = Gluten free (V) = Vegetarian (VE) = Vegan 10% Surcharge on Sundays & public holidays

DRINKS

PRE-DINNER

Italicus (45ml) Like Earl Grey tea, but not. On the rocks with orange & an olive.	\$14
Le Birlou (45ml) A combination of striking apple aromas & deep chestnut flavours, on ice	\$14
Amaro Montenegro spritz Move over Aperol, Montenegro is the new thing.	\$15
Bouzy Persian lemonade Fancy adult fizzy drink.	\$16
Burnt orange & vanilla bean margarita Housemade burnt orange syrup with Tequila and lime.	\$19
Dispensary #17 punch Rum backstrap balanced with an orange and cinnamon tea infusion.	\$20
Bitter apple switchel Finno's homemade maple apple bitters wrapped around bison grass vodka.	\$20
Negroni Best. Drink. Ever.	\$19

"The decline of the aperitif may well be one of the most depressing phenomena of our time."

- Luis Bunuel

BEER

Fruits of Our Labour Mango Nectar Sour by Local Brewing Co. (Preston, Victoria) 3.5% Sustainably brewed, in collaboration with Burnley Brewing & sourdough from Cobb Lane. A truly refreshing and flavourful sour. Limited release.	\$12
Bendigo Draught (Bendigo, Vic.) 4.6% Beer that just tastes like real beer!	\$11
SUNSET XPA (Canberra, ACT) 5.0% by Local Brewing Tropical pale ale hopped with Citra, Simcoe & Galaxy	\$14
Crankshaft IPA by BENTSPOKE (Canberra, ACT) 5.8% #1 Beer as voted by Aussies @ Hottest Gabs 100 beer!	\$13
Pernicious Weed by GARAGE PROJECT (Wellington, N.Z.) 8.0% Bitter? Yes. Intensely hoppy? Absolutely. Too much? Never!	\$14
BRICK LANE Red Hoppy Ale (Dandinong, Victoria) 5.3% Invigorate your backbone with this malty goodness!	\$14
Hazlenut Brown by BAD SHEPARD (Cheltenham, Victoria) 5.6% Toasty, malty & perfectly balanced. It's as smooth as a baby's backside Perfect with dessert!	\$12

GLASS O' WINE

N.V.	Varichon & Clerc (200ml)	Brut	(Savoie, France)	\$16
2019	Vinea Marson	Prosecco	(Heathcote, Victoria)	\$12
N.V.	Müller-Catoir	Riesling, Pinot Blanc	(Pfalz, Germany)	\$15
2020	Fairbank Field Blend	Fiano, Viognier	(Bendigo, Victoria)	\$13
2017	Bondar	Chardonnay	(Adelaide Hills, South Australia)	\$15
2020	Crittenden Estate Pinocchio Rosato	Nero d'Avola	(Yarra Valley, Victoria)	\$14
2020	Lethbridge Menage a Noir	Pinot Noir	(Bellarine Peninsula, Victoria)	\$15
2018	RED WINE.	Grenache, Shiraz, Mataro	(Dispensary Bendigo, Victoria)	\$13
2018	La Maldicion	Tempranillo, Grenache	(Madrid, Spain)	\$15
2017	Heathcote II	Shiraz	(Heathcote, Victoria)	\$18

