

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)	\$7
Beef Tartare, blackbean, yuzu, salted egg yolk, potato crisps (DF,GF)	\$16
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
Sichuan & green tea cured King Salmon, togarashi pickles, celeriac puree and black sesame (DF,GF)	\$19
Wild Mushrooms (raw, pickled, fried & dusted), Burrata, black olive caramel (GF,V)	\$18
Chicken bao [2], cucumber, iceberg lettuce & kewpie mayo.	\$15
Pork belly bao [2], pickled wombok, hoisin mayo & daikon. (DF)	\$15

BIGGER

5 spice glazed Duck Breast , freekeh, raddicchio, scallion, carrot puree & leatherwood honey crisp (*GF,DF)	\$37
Japanese Ocean Pilsner Battered Mirror Dory , ginger congee, nori, edamame & enoki (*GF,DF)	\$36
Parisian Gnocchi , celeriac, pine mushrooms, beetroot & kale (VE,DF,GF)	\$29
300g Porterhouse , salt & vinegar potato galette, tarragon & dijon butter (GF,*DF)	\$54
Roasted Lamb Rump , 'Spice Road' yoghurt, eggplant, golden quinoa, pomegranate (GF)	\$36

Root vegetables, mint, smoked almonds & Jerusalem artichoke (GF,V,*DF,*VE)	\$10
Brussel sprouts, kaiserrfleisch, hazelnuts & pecorino (GF, *DF)	\$10

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.

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

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

- Luis Bunuel

BEER

Miss Pinky Raspberry Berliner Weisse	\$13
<i>by Boatrockers (Braeside, Victoria) 3.4%</i>	
<i>Berries - Yeasty - Touch Sour</i>	
Chevalier Saison (Beechworth, Vic) 6.0%	\$15
<i>by Lindemans</i>	
<i>Cherries Sour Lambic deliciousness. Fizzy makes feeling goods, yes!</i>	
Bendigo Draught (Bendigo, Vic.) 4.6%	\$11
<i>Beer that just tastes like real beer!</i>	
Wayward Everyday (Camperdown, NSW) 4.2%	\$10
<i>Super sessionable Aussie Pale Ale.</i>	
Lindemans Kriek	\$16
<i>by Lindemans (Belgium) 3.5%</i>	
<i>Spontaneously fermented. Fizzy. Fantastic. Cherry.</i>	
Juicy IPA by 3 Ravens (Thornbury, Vic) 6%	\$14
<i>Creamy citrus burst in a can!</i>	
Pacific Paradise Local (Dandenong, Victoria) 4.2%	\$12
<i>Where's paradise? You're drinking it.</i>	

Our full range of rotating beers are available to view via our website or in the fridge inside.

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
2020	Garagiste Le Stagiaire	Chardonnay	(Mornington Peninsula, Victoria)	\$15
2020	Crittenden Estate Pinocchio Rosato	Nero d'Avola	(Yarra Valley, Victoria)	\$14
2019	Queely KKO1	Pinot Noir	(Mornington Peninsula, Victoria)	\$16
2018	RED WINE.	Grenache, Shiraz, Mataro	(Dispensary Bendigo, Victoria)	\$13
2018	La Maldicion	Tempranillo, Grenache	(Madrid, Spain)	\$15
2018	Best's Great Western Bin No.1	Shiraz	(Great Western, Victoria)	\$15

