

FOOD

All of our dishes are designed to be shared or as individual mains/courses or, instead **LET US TAKE YOU ON A JOURNEY...**

A group of 6 or more guests are required to choose from 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 or a grazing experience.

THE DISPENSARY EXPERIENCE

\$78 (min 2 people)

How we would do it with a night off. Have the best.



Please help us
by checking in.

SNACKS

Dip & Crisps - Housemade royal blue potato crisps, 5 spice Jerusalem artichoke dip (GF, DF, VE)	\$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
Grilled Tuna , lo shui stock, tapioca crisps, chilli oil, steamed pumpkin and daikon (GF,DF)	\$36
Parisian Gnocchi , celeriac, Swiss brown mushrooms, beetroot & kale (VE,DF,GF)	\$31
500g Ribeye , umami butter, smoked soy, choice of two sides (*GF,*DF)	\$78
Roasted Lamb Rump , 'Spice Road' yoghurt, eggplant, golden quinoa, pomegranate (GF)	\$36

SIDES

Heirloom carrots, goats cheese, pommegranate mollasses & Jerusalem artichokes (GF,V)	\$10
Brussel sprouts, kaiserfleish, pecorino, hazelnuts, red vinegar (DF*, GF)	\$10
Roast cauliflower, Zhoug dressing, smoked almonds & pepita (GF, DF, VE)	\$10



(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

BEER (Wellington, N.Z.) 4.8%	\$13
<i>by Garage Project</i>	
<i>Beer that tastes like real BEER!</i>	
Colonial Small Ale (Margret River, WA) 3.5%	\$10
<i>Malty small boi. Do it.</i>	
Plum Sournova (Alameda CA, USA) 5.2% 500ml	\$18
<i>by Almanac Beer Co.</i>	
<i>Barrel aged - Plum - Vanilla. Cheeky little tart!</i>	
Lindemans Kriek (Belgium) 3.5%	\$16
<i>by Lindemans</i>	
<i>Spontaneously fermented. Fizzy. Fantastic. Cherry.</i>	
La Sirene Saison (Alphington, Vic) 6.5%	\$16
<i>A rustic farmhouse ale with a sense of place, time and season</i>	
Blanche de Namur (Thornbury, Vic) 4.5%	\$12
<i>by Brasserie du Bocq</i>	
<i>The World's best wheat beer. Hints of coriander & lemon</i>	
Juicy IPA by 3 Ravens (Thornbury, Vic) 6%	\$14
<i>Creamy citrus burst in a can!</i>	
Grifter 'The Omen' (Marrickville, NSW) 5.5%	\$16
<i>Oatmeal stout!</i>	
Willie Smith's Apple Cider (Huron Valley, Tas.) 5.4%	\$15
<i>Steph's home town, Yay.</i>	

GLASS O' WINE

N.V.	Varichon & Clerc (200ml)	Brut	(Savoie, France)	\$16
N.V.	Babo	Prosecco	(Friuli Venezia, Italy)	\$12
N.V.	Müller-Catoir	Riesling, Pinot Blanc	(Pfalz, Germany)	\$15
2020	Tellurian	Fiano	(Heathcote, Victoria)	\$13
2020	Voyager Girt by Sea	Chardonnay	(Mornington Peninsula, Victoria)	\$15
2020	Bondar Rose	Grenache, Cinsault	(McLaren Vale, South Australia)	\$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

