

FOOD

All of our dishes are designed to be shared, choose your own adventure!
or **LET US TAKE THE REINS...**

HOURLY OF POWER \$44 [ea] (min 2 people)
Selection of snacks and smaller dishes to share

DISPENSARY EXPERIENCE \$88 [ea] (min 2 people)
How we would do it with a night off - smaller, bigger, sides & afters!

Rice crackers, ube, cardemom, celery salt (GF,DF,VE)	\$8
Edamame, Singapore curry butter (GF,V,VE*)	\$9
Grilled scallop [ea], miso glaze, carrot (GF,DF)	\$9
Chicken Bao [ea], bang bang sauce, cabbage, sichuan pepper (DF, V*)	\$8
Lamb cutlet [ea], typhoon shelter crumb, chilli, coriander (GF,DF)	\$12
Fried corn ribs, gochujang dressing, whipped cream cheese, coriander (GF,V,VE*)	\$14
Soft shell crab katsu sando, slaw, kewpie, tonkatsu sauce (DF)	\$19
Salt & pepper tofu, avocado, chilli crisp, bean shoots, local herbs (GF,DF,VE)	\$16
Steamed zucchini flower (4), pork, cabbage, blackbean, orange & chilli oil (GF, DF)	\$23
Moreton Bay bug noodles, cabbage, snowpea, yuquan, yuzu, bonito cream	\$36
Quail party platter, Dispensary pickles, cos, spring onion relish, hoisin, bean shoots (GF,DF)	\$35
Kung Pao, peanuts, chilli, leek, scallions, sichuan, lime (GF, DF, VE*)	Chicken \$36 OR Cauliflower \$32
BBQ baby snapper, mussels, eggplant, celeriac, pickled ginger dressing (GF,DF)	\$46
Dongpo pork belly, charred greens, brown rice, yuzu & wasabi dressing (GF,DF)	\$44
300g grass fed porterhouse, brussel sprouts, kipfler potatoes, lup cheong & chestnut butter (GF)	\$64
Smashed cucumber, fried noodles, sesame, chilli oil, coriander (GF*, DF, VE)	\$11
Gai lan, radish, sesame, ginger & soy dressing (GF, DF, VE)	\$11
Potato cakes (4), curry salt, sweet & sour ketchup (DF, VE)	\$11



Dietary indicators (may contain traces): (GF) = Gluten free (V) = Vegetarian (VE) = Vegan (DF) Dairy Free
Groups of 7 guests & over must choose a set menu. 10% Surcharge on Sundays & public holidays