

# FOOD

All of our dishes are designed to be shared, choose your own adventure!

or **LET US TAKE THE REINS...**

## LUCKY SEVEN (min 2 people)

[ea] 66

Harmonious selection of our favourites

## DISPENSARY EXPERIENCE (min 2 people)

[ea] 88

Sit back, relax and let us choose it all.

"Wild & Tamed" sourdough, smoked miso butter (DF*, V, VE*)	4
Edamame, spiced red vinegar caramel (GFF, VE, DF)	9
Grilled scallop, guanciale, toasted corn puree, fennel (GFF, DF, VE*)	11
Slow cooked lamb rib, house BBQ glaze, citrus gremolata (GFF, DF)	9/45
Chicken bao, gochujang honey, pickles, red cabbage, kewpie (DF, VE*)	9
Moreton Bay Bug slider, burger sauce, "Wild & Tamed" bun (DF)	12
Ocean trout crudo, fermented citrus, mango, dill emulsion (GFF, DF)	26
Tempura zucchini flowers (2), whipped scamorza, tomato pesto, basil aioli (GFF, V)	24
Kangaroo tataki, sesame puree, kosho dressing, puffed wakame (GFF, DF)	24
Confit duck leg coquettes (4), burnt orange gastrique (DF)	26
Pan fried gnocchi, braised leeks, charred corn, pea tendrils (GFF, VE)	24
Murray Cod, confit squid, cider butter, warrigal greens (GFF)	44
Whole fried spatchcock, chilli oil, yuzu mayonaise, crispy shallots (GFF, DF)	42
Chermoula marinated lamb rump, charred eggplant puree, sugar snap peas (GFF, DF)	44
Dry aged duck breast, beetroot puree, chicory, cherries, Amaretto jus (GFF)	42
Market steak, mushroom XO butter, potato galette (GFF)	MP
Roasted zucchini, macadamia cream, lemon & miso dressing (GFF, VE)	11
Heirloom tomatoes, grilled peach, ricotta, smoked almonds (GFF, V)	11
Dispensary house salad, plum vinegrette, pecorino romano (GFF, V, VE*)	11
Chips, aioli (GFF, DF, VE*)	11



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