

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, vichyssoise, pangrattato (GFF*, V*)	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
Blue swimmer crab ravioli, saffron butter	28
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 croquettes (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 mayonnaise, crispy shallots (GFF, DF)	42
Chermoula marinated lamb rump, charred eggplant puree, sugar snap peas (GFF, DF)	44
Dry aged duck breast, parsnip puree, persimmon sauce, radicchio (GFF)	44
Market steak, mushroom XO butter, potato galette (GFF)	MP
Roasted zucchini, macadamia cream, lemon & miso dressing (GFF, VE)	11
Cauliflower and kimchi gratiné (GFF, V)	11
Dispensary house salad, plum vinaigrette, 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