

THE
DISPENSARY
BAR & DINER

FOOD

*Designed for sharing.
Best enjoyed with good company,
great wine and a sense of adventure.*

FEATURED EXPERIENCES

LUCKY SEVEN

— 77 PP —

*A harmonious selection of
our favourite dishes.*

DISPENSARY EXPERIENCE

— 99 PP —

*Sit back, relax and
let us choose the journey.*

SNACKS

"WILD & TAMED" SOURDOUGH <i>smoked miso butter</i>	4	DF*, V, VE*
EDAMAME <i>spiced red vinegar caramel</i>	9	GFF, VE, DF
GRILLED SCALLOP <i>vichyssoise, pangrattatto</i>	11	GFF*, V*
BRAISED BEEF SHORT RIB <i>fried polenta, black garlic mayonnaise</i>	9	GFF, DF
CHICKEN BAO <i>gochujang honey, pickles, red cabbage, kewpie</i>	9	DF, VE*
MORETON BAY BUG SLIDER <i>burger sauce, "Wild & Tamed" bun</i>	12	DF

LARGER

MURRAY COD <i>smoked mussels, finger lime sauce, confit kohlrabi</i>	48	GFF
WHOLE FRIED SPATCHCOCK <i>chilli oil, yuzu mayonnaise, crispy shallots</i>	45	GFF, DF
CHERMOULA MARINATED LAMB RUMP <i>charred eggplant puree, sugar snap peas</i>	46	GFF, DF
DRY AGED DUCK BREAST <i>celeriace puree, fondant candy beetroot, pinot jus</i>	48	GFF
MARKET STEAK <i>mushroom XO butter, potato galette</i>	MP	GFF

SMALLER

GRILLED OCTOPUS <i>doubanjiang glaze, cauliflower puree, pickled romanesco</i>	29	GFF, DF
CARROT TARTE TATIN <i>whipped goats cheese, chervil</i>	24	V
PORK BELLY RIBBON SKEWER (2) <i>apple & fennel salsa</i>	22	GFF, DF
JERUSALEM ARTICHOKE MEZZALUNE <i>duck leg ragu</i>	27	
PAN FRIED GNOCCHI <i>roasted mushroom, fried enoki</i>	24	GFF, VE

SIDES

ROASTED PUMPKIN <i>almond ricotta</i>	15	GFF, VE
CAULIFLOWER & KIMCHI GRATINÉ	15	GFF, V
DISPENSARY HOUSE SALAD <i>pomegranate vinaigrette, pecorino romano</i>	12	GFF, V, VE*
CHIPS <i>aioli</i>	12	GFF, DF, VE*

DIETARY INDICATORS (MAY CONTAIN TRACES):

GFF

GLUTEN FREE
FRIENDLY

V

VEGETARIAN

VE

VEGAN

DF

DAIRY FREE

*

AVAILABLE ON
REQUEST

GROUPS OF 7 GUESTS & OVER MUST CHOOSE A SET MENU.

10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS