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 *smoked miso butter*	4	DF*, V, VE*
EDAMAME *spiced red vinegar caramel*	9	GFF, VE, DF
MARKET CEVICHE TOSTADA *coconut & jalapeno cream, passionfruit*	9	GFF, VE*
BEEF SHORT RIB LA BOMBA *salsa brava, aioli*	9	DF
CHICKEN BAO *gochujang honey, pickles, red cabbage, kewpie*	9	DF, VE*
MORETON BAY BUG SLIDER *burger sauce, "Wild & Tamed" bun*	12	DF

LARGER

MULLOWAY *prawn mousse, lovage, roasted turnips*	48	GFF
GREEK SPATCHCOCK *kipfler potatoes, heirloom carrots*	45	GFF, DF
LAMB RUMP *salsa verde, yellow pepper puree, zucchini tapenade*	46	GFF, DF
DRY AGED DUCK BREAST *celeriac puree, fondant candy beetroot, pinot jus*	48	GFF
MARKET STEAK *sauce ezme, roasted shallots*	MP	GFF, DF

SMALLER

TEMPURA ZUCCHINI FLOWERS (2) *scallop filling, kaffir lime mayo, roe*	26	GFF, DF
WHITE ASPARAGUS *cured yolk emulsion, pickled shallots*	24	GFF, V
CONFIT DUCK RILLETTES *house pickles, focaccia crostinis*	24	GFF*, DF
GARDEN PEA SCARPINOCC *lamb neck ragu, wild herb butter*	27	
PAN FRIED GNOCCHI *roasted eggplant, romesco*	24	GFF, VE

SIDES

MEDITERRANEAN SPRING BEANS *crushed almonds*	15	GFF, VE
CONFIT LEEK *soubise, parmesan pangrattato*	15	GFF*, V
DISPENSARY HOUSE SALAD *pomegranate vinaigrette, pecorino romano*	12	GFF, V, VE*
CHIPS *aioli*	12	GFF, DF, VE*

DIETARY LEGEND

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.