



THE DISPENSARY

COFFEE ☼ KITCHEN ☼ BAR



D I N N E R M E N U

HEAD CHEF - Alex Reddrop-Birchmore



TO START

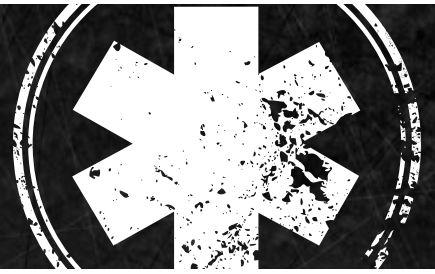
FRESHLY SHUCKED AUSTRALIAN OYSTERS	6 ~ 33.5 // 12 ~ 48.5
>> Natural // Bacon crumbed <<	
WARM MARINATED MIXED OLIVES (VG/GF)	12.5
FOCACCIA, HOUSE BUTTER	14.5
>> substitute butter for lemon oil (VG) <<	
CHARCUTERIE, HOUSE PICKLES, GRISSINI	19
BROADBEAN HUMMUS, PRESERVED LEMON, GOATS CHEESE (GF bread available)	20
SPICE FRIED CALAMARI, SCHEZWAN, FERMENTED CHILLI	21
HEIRLOOM BEETROOT, WINTER CITRUS, HAZELNUT CREAM (VG/GF)	23
CONFIT LAMB BELLY, CAULIFLOWER, ALMONDS, MISO DRESSING (GF)	25
ZUCCHINI FLOWERS, THREE CHEESE, HERITAGE TOMATO, AIOLI (V)	25
>> subject to availability <<	



MAINS

350G KIMBERLEY RED RIB FILLET, CAFÉ DE PARIS BUTTER, POMMES FRITES, GREEN LEAF	44
300G ANGUS SIRLOIN, CAFÉ DE PARIS BUTTER, POMMES FRITES, GREEN LEAF	35
GRILLED LOCAL REEF FISH, WHITE BEAN, LEMON ROSEMARY VINAIGRETTE (GF)	35
BRAISED LAMB SHOULDER, CHARRED BROCCOLI, ANCHOVY	35.5
BEEF SHORT RIB, TEXTURE OF ONIONS, PARSNIP (GF)	36
MUSHROOM AGNOLOTTI, KALE, SAGE, PARMESAN (<i>it's pasta</i>) (V)	29
PRESSED POTATO, CHARRED JERUSALEM ARTICHOKE, LOCAL GARLIC (VG/GF)	31.5
CONFIT PORK BELLY, WINTER GREENS, MARMALADE, WALNUT (GF)	33.5
STICKY FRIED CHICKEN, THAI SALAD, NAHM JIM JAEW	31.5
WHOLE SOY BRAISED CHICKEN FOR TWO, CHARRED WOMBOK, SMACKED CUCUMBERS	84
>> 40 minute wait <<	
BUTCHERS CUT FOR TWO, SEASONAL GARNISH, HOUSE CONDIMENTS	Market Price
>> 40 minute wait pre order advised <<	

If you have any allergies please notify our staff to help assist in catering for your needs



SIDES

ROAST CARROTS, DUKKAH, HUNG SPICED YOGHURT (VG/GF)	12.5
CHARRED CAULIFLOWER, ROMESCO, ALMONDS (VG/GF)	12.5
GREEN LEAF SALAD (V/GF)	8.5
POMMES FRITES, SMOKED GARLIC AIOLI (<i>it's just chips</i>) (V)	10.5
SWEET POTATO FRIES (V)	10.5



KIDS MENU

>> 12 and under <<

FISH PIECES, CHIPS, TOMATO SAUCE	12
CHICKEN PIECES, CHIPS, TOMATO SAUCE	12
TOMATO PASTA, BASIL, PARMESAN (V)	12
FRIES, TOMATO SAUCE (V)	6



DESSERTS

ROASTED PARSNIP, PEAR, HAZELNUT CRÉME (VG/GF)	16.5
RHUBARB POLENTA CAKE, BAKED APPLE SORBET (VG/GF)	16.5
DARK CHOCOLATE, SALTED CARAMEL, PEANUTS, BUTTERMILK	18.5
AFFOGATO	6
>> add Frangelico // Baileys // Licor 43 // Kahlua <<	8ea



CHEESE

AUSTRALIAN CHEESE, HONEYCOMB, LAVOSH	- CHOICE OF ONE	18
>> Cheddar // Blue // Soft <<	- CHOICE OF TWO	31.5
	- CHOICE OF THREE	45

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THE DISPENSARY

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WINE MENU



COCKTAIL &
SPIRIT MENU



Don't have a QR Reader? Please ask our staff for our full drinks menu.