



BAR MENU

FRIDAY - SATURDAY | 4PM - 10PM

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|---------------------------------------------------------------------------------------------|-------------------|
| FRESHLY SHUCKED AUSTRALIAN OYSTERS | 4.5ea |
| >> Natural // Bacon crumbed << | |
| WARM MARINATED MIXED OLIVES (V/GF) | 12.5 |
| HOUSE CUT CHIPS with AIOLI | 13 |
| HOUSE MADE HUMMUS with SWEET and SOUR CHICKPEAS and POLENTA CRISP (VG/GF) | 15 |
| KINGFISH CRUDO with AVOCADO, WASABI and LINSEED | 26 |
| GRILLED SOURDOUGH FLATBREAD TO SHARE (VG) | 10 |
| >>BREAD ADD ONS << | |
| NDUJA and OLIVE OIL +9 | |
| HOUSE BUTTER +4 | |
| BUFFALO MOZZARELLA +16 | |
| HEIRLOOM TOMATO and RICOTTA +8 | |
| ROAST CHICKEN and GARLIC SAUCE +12 | |
| BRAISED BEEF ARANCINI with AIOLI (4) | 18 |
| WHIPPED SMOKED TROUT, DILL and LAVOSH | 18 |
| CHARCUTERIE with HOUSE PICKLES, GRISSINI and CRUDITÉS (DF) (GF available) | 26 |
| >> ADD CHEESE + 14EACH<< | |
| AUSTRALIAN CHEESE, HONEYCOMB, LAVOSH (GF available) | 18 |
| >> Cheddar // Blue // Soft << | - CHOICE OF ONE |
| | - CHOICE OF TWO |
| | - CHOICE OF THREE |
| CRISPY PORK BELLY with THAI HERBS, NAHM JIM JAEW and PEANUT CRUMB (DF) | 22 |
| FRIED FISH TACOS with CHIPOTLE, QUESO FRESCA and PICO DE GALLO (3) | 24 |
| BLACK VINEGAR LAMB BAO, RED CHILLI and PICKLE (4) | 24 |
| THE DISPENSARY FRIED CHICKEN PLATE with SLAW, PICKLES and SLIDER ROLLS (3) | 25 |
| SPICE FRIED SQUID with CHILLI and AIOLI (DF) | 24 |
| ZUCCHINI FLOWERS, HERITAGE TOMATO, BASIL and SOFT CHEESE (3) (V) | 25 |
| >> ADD EXTRA FLOWERS +10EACH << | |
| SPICED CRISPY CHAT POTATOES with CHILLI JAM, SOUR CREAM and CHIVES | 18 |
| THE DISPENSARY SALAD with GREEN LEAF, SEEDS, ALFALFA and GREEN GODDESS DRESSING (GF) | 12 |