

LUNCH

MONDAY - SUNDAY

11AM - 2PM

Bruschetta of soft mozzarella, prosciutto de parma and tomato ~ \$24

Crumbed whiting with crème fraîche, potato, dill and red onion ~ \$26
GF available

Herb and parmesan crumbed chicken with Caesar slaw ~ \$28

Crab pasta, squid ink tagliatelle, tomato and chilli ~ \$27

House steak sandwich with lettuce, tomato, beetroot, onion jam and cheddar cheese ~ \$24
Served with chips

Freshly shucked Australian oysters ~ \$5ea
Natural with pickled shallot // Bacon with chilli relish

Wild Australian olives with lemon, thyme and red chilli ~ \$15
VG/GF/DF

Braised chorizo with peppers, sugo, paprika and flatbread ~ \$25

Zucchini flowers with heritage tomato, basil and soft cheese ~ \$32
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Karaage soft shell crab with Vietnamese dressing, cucumber and mint ~ \$26

Seared Tuna or Lamb souvlaki with tabbouleh, pita and chips ~ \$28

Beef and tomato ravioli with mushroom, parmesan and salsa verde ~ \$26

Pork and sage agnolotti with burnt butter, lemon and capers ~ \$28

Sticky fried chicken with fish sauce caramel, red nam jim and Thai herbs ~ \$28

The Dispensary cheeseburger with pickles, bacon and American cheddar ~ \$23
Served with chips

Pumpkin risotto with taleggio cheese, sage and walnut ~ \$25
VG/GF available

SIDES

Hand cut fries with aioli ~ \$10

Caesar slaw with shaved cabbage, anchovy, parmesan and croûtes ~ \$10

The Dispensary salad with mung beans, alfalfa, green leaf and
green goddess dressing ~ \$8 GF

Sauteed market greens, chilli and manchego ~ \$12 VG available

BBQ Sauce, Tomato sauce ~ \$2

Housemade aioli ~ \$3

Please advise staff of any dietary requirements or allergies

Gluten free bread substitutions available on selected dishes *surcharge applies*



THE DISPENSARY
COFFEE • KITCHEN • BAR

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COFFEE

Flat White	4.5	Macchiato	3.3
Cappuccino	4.5	Ristretto	3.3
Latte	4.5	Piccolo	3.8
Long Black	4.5	Chai Latte	4.5
Espresso	3.3	Mocha	4.5
Hot Chocolate	4.5		
Milk/Dark/White			

EXTRAS

Extra Shot	.8
Flavoured Syrup	.8
Vanilla ~ Hazelnut ~ Caramel	
Specialty Milk	1
Lactose Free ~ Soy ~ Almond ~ Coconut ~ Oat	
Mug Upgrade	1.5

COLD DRINKS

Frappé	8
Coffee ~ Chai ~ Chocolate ~ Mocha	
Iced Coffee	Reg ~ 6 Lrg ~ 7
Coffee, ice-cream, milk and ice	
Iced Chocolate	Reg ~ 6 Lrg ~ 7
Chocolate, ice-cream, milk and ice	
Iced Latte	7
Iced Mocha	7
Iced Chai	6
Iced Long Black	5.7
Milkshake	Reg ~ 6 Lrg ~ 7
Chocolate ~ Strawberry ~ Vanilla ~ Caramel	
Thickshake	8
Chocolate ~ Strawberry ~ Vanilla ~ Caramel	
Protein Shake with Almond Milk	8
Chocolate ~ Vanilla	
Iced Tea	6
Magic Mango ~ Tropical Kiss ~ Lemon Zest ~ Cheeky Peach	

SMOOTHIES

Snickers	13
Banana, chocolate protein, almond milk, peanut butter and rice malt	
Green Cleansing	13
Banana, vanilla protein, baby spinach, kale, avocado, rice malt and almond milk	
Mango	13
Mango, vanilla protein and milk	
Strawberry & Lime	11
Strawberry, mango, fresh mint, lime juice and coconut water	
Add Protein Scoop	3
Chocolate ~ Vanilla	

TEA

Tea Pot	4.5
English Breakfast ~ Earl Grey ~ Peppermint ~ Green	

KIDS

Fish pieces with chips and tomato sauce ~ \$13

Chicken pieces with chips and tomato sauce ~ \$13

Tomato pasta with basil and parmesan ~ \$13

Kids fries with tomato sauce ~ \$7

Cheeseburger and chips ~ \$15



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