



# THE DISPENSARY

COFFEE \* KITCHEN \* BAR

D I N N E R

M E N U

HEAD CHEF - Alex Reddrop-Birchmore



## TO START

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<b>FRESHLY SHUCKED AUSTRALIAN OYSTERS</b>	6ea
>> Natural with Pickled Shallot // Bacon and Red Chilli // Green Nam Jim <<	
<b>OUR HOUSE MADE SOURDOUGH and BUTTER</b> (VG/GF bread available)	5pp
<b>WILD AUSTRALIAN OLIVES</b> with <b>LEMON, THYME</b> and <b>CHILLI</b> (VG/GF/DF)	15
<b>GRILLED LAMB SKEWERS, MINT, PICKLED ONION</b> and <b>TOUM (3)</b>	24
<b>LASAGNE CROQUETTES, BALSAMIC AIOLI, BASIL</b> and <b>PARMESAN (4)</b>	18
<b>BURRATA</b> with <b>PEACH, TOMATO</b> and <b>BASIL</b> (GF/V)	20
<b>CURED WAGYU BEEF, BEETROOT, GOATS CHEESE</b> and <b>BRIOCHE</b> (GF/DF available)	24
<b>BRAISED BABY SQUID, FENNEL</b> and <b>SALSA VERDE</b> (GF/DF available)	22
<b>CURED KINGFISH, CUCUMBER, COCONUT</b> and <b>GREEN CHILLI</b> (GF/DF)	26
<b>ZUCCHINI FLOWERS, HERITAGE TOMATO, BASIL</b> and <b>SOFT CHEESE (3)</b> (V)	32
>> ADD EXTRA FLOWERS + 11EACH <<	
<b>SOFT SHELL CRAB, FRAGRANT HERBS</b> and <b>SAMBAL</b> (DF)	26
<b>ANTIPASTO FOR TWO</b>	60
Our selection of Cured Meats, Cheeses, Pickled Vegetables, Housemade Dip and Crostini	



## PASTA/RISOTTO

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<b>PORK</b> and <b>SAGE AGNOLOTTI, PECORINO CHEESE</b> and <b>CAPER</b>	28
<b>SQUID INK TAGLIATELLE PASTA, ISLAND CRAB, CHIVES</b> and <b>RED CHILLI</b>	36
<b>SICILIAN BEEF GNOCCHI, GREEN OLIVE, OREGANO</b> and <b>SUNDRIED TOMATO</b>	32
<b>WHITSUNDAY PRAWNS, SAFFRON</b> and <b>TOMATO RISOTTO</b> (GF)	38
<b>PUMPKIN RISOTTO, TALEGGIO CHEESE, SAGE</b> and <b>WALNUT</b> (V/VG available)	28



## MAINS

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<b>250G SIGNATURE BEEF FLAT IRON</b>	45
<b>250G RIVERINA MB4+ EYE FILLET</b>	55
<b>300G DARLING DOWNS WAGYU RUMP</b>	50
All Steaks served with Potato Gratin and your choice of one of the following- Beef Jus // Pepper Jus // Café de Paris Butter // Dijon Mustard // Seeded Mustard // Green Harissa (All Steaks - GF/DF available)	
<b>CONFIT TUNA NIÇOISE, GREEN BEANS, KIPLER and CHIVE CREAM (GF)</b>	38
<b>POACHED WHITSUNDAYS REEF FISH, GAZPACHO and SUMMER SQUASH (GF/DF available)</b>	36
<b>LAMB SADDLE, CARROT, WHITE BEANS and CHERMOULA (GF/DF available)</b>	35
<b>PORK BELLY ADOBO, POTATO and EGG (GF/DF)</b>	36
<b>ROASTED CHICKEN, ROMESCO, CORN, CHIVES and HAZELNUT (GF/DF available)</b>	36
<b>RAGU LASAGNE FOR TWO</b>	60
Your choice of 2 sides. Please allow 40 minutes	

## SIDES

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<b>HOUSE CUT CHIPS with AIOLI (V/DF)</b>	13
<b>SAUTEED MARKET GREENS, CHILLI, GARLIC and BREAD CRUMBS (GF/DF/VG available)</b>	15
<b>ROASTED CORN, RED PEPPERS and HAZELNUT (GF/DF/VG)</b>	15
<b>CUCUMBERS, GREEN NAM JIM, SHALLOT and MINT (GF/DF)</b>	13
<b>THE DISPENSARY SALAD with GREEN LEAF, SEEDS, ALFALFA and GREEN GODDESS DRESSING (GF) (DF/VG available)</b>	13
<b>CARROTS, HARISSA, DUKKAH and SMOKED RICOTTA (GF) (DF/VG available)</b>	15
<b>COS, CRÈME FRÎACHE, DILL, RADISH and PICKLED ONION (GF)</b>	13

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

**PLEASE TURN OVER FOR KIDS AND DESSERT MENU**



## DESSERTS

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<b>'AFTER 8' - DARK CHOCOLATE, MINT and BISCUIT</b>	18
<b>PAVLOVA, RUBY CHOCOLATE, STRAWBERRY and BALSAMIC (GF)</b>	18
<b>CRÈME BRÛLÉE, MANGO, LIME and LYCHEE (GF)</b>	19
<b>CARAMELISED PINEAPPLE, SPICED RUM and COCONUT (GF/VG)</b>	16
<b>AFFOGATO</b>	7
>> add Frangelico // Baileys // Licor 43 // Kahlua <<	10ea
<b>SELECTION OF AUSTRALIAN and INTERNATIONAL CHEESES, LOCAL HONEY and LAVOSH (GF available)</b>	32



## KIDS MENU

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>> 12 and under <<

<b>FISH and CHIPS</b>	13 / 19
<b>CRUMBED CHICKEN and CHIPS</b>	15
<b>TOMATO PASTA, BASIL, PARMESAN (V)</b>	15
<b>FRIES, TOMATO SAUCE (V)</b>	8
<b>CHEESEBURGER and CHIPS</b>	15



## DRINKS MENU

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

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