

# LUNCH

MONDAY - SUNDAY

11AM - 2PM

Freshly shucked Australian oysters ~ \$6ea  
Natural with pickled shallot // Bacon with chilli relish // Tempura buffalo

Wild Australian olives with lemon, thyme and red chilli ~ \$15

GF/DF/VG

Antipasto plate with cured meats, premium cheese, pickles and crostini ~ \$35

Warm bruschetta of sopressa, pomodoro sauce, manchego cheese, pickled zucchini ~ \$18.5

Chipotle BLT with rasher bacon, roasted tomato, Ancho chilli jam and chipotle aioli ~ \$20  
Served with hand cut chips

Parmesan crumbed chicken burger with Caesar slaw, prosciutto and aged parmesan ~ \$24  
Served with hand cut chips

Our fish and chips with ale battered flathead, smashed peas, house tartare and chips ~ \$25

Gnocchi genovese with slow braised beef, onions, red wine and parmesan ~ \$26

Prawn fettuccine with squid ink pasta, chives, fermented chilli and tomato ~ \$28  
DF available

Zucchini flowers with heritage tomato, basil and soft cheese ~ \$32  
V

Burrata with pickled fennel, orange, truffled honey and house sourdough ~ \$28  
V/GF available

Tamarind and ginger glazed chicken with Isaan style salad ~ \$26  
GF

Braised pork belly with crispy kipfler, egg, rice and adobo sauce ~ \$28  
GF/DF

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

The Dispensary cheeseburger with pickles, house relish, American cheddar and salad ~ \$24  
Served with hand cut chips

Lamb or Mushroom souvlaki with toum, pickled cabbage, feta, tabbouleh and pita ~ \$27  
Served with hand cut chips

Beetroot and goats cheese risotto with walnut and sage ~ \$24  
GF/VG available

## STEAK

Speak with our staff for today's cut  
\$ Market price

All served with hand cut chips, petit salad  
and Café de Paris butter

Red wine jus or Pepper jus ~ \$5

## SIDES

~Hand cut chips with aioli ~ \$10

~Caesar slaw with shaved cabbage,  
anchovy, parmesan and croûtes ~ \$11

~The Dispensary salad with mung beans,  
alfalfa and green goddess dressing ~ \$10 GF

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

Please advise staff of any dietary requirements or allergies

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



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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



**THE DISPENSARY**

COFFEE • KITCHEN • BAR