



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	6ea
>> Natural with Pickled Shallot // Bacon and Red Chilli // Tempura Buffalo <<	
OUR HOUSE MADE SOURDOUGH and BUTTER (VG/GF bread available)	5pp
WILD AUSTRALIAN OLIVES with LEMON, THYME and CHILLI (VG/GF/DF)	15
GRILLED LAMB SKEWERS, MINT, PICKLED SHALLOT and GARLIC SAUCE (3) (GF/DF)	24
BOLOGNESE ARANCINI with BASIL PESTO and HERB MAYONNAISE (4)	22
CHICKEN TERRINE with LEEK, TRUFFLE and PISTACHIO (GF/DF available)	22
ROASTED SCALLOPS with NDUJA and CAULIFLOWER (3) (GF)	28
FENNEL and TOMATO BRAISED BABY SQUID with SALSA VERDE (GF/DF available)	24
BRUSCHETTA of SOFT MOZZARELLA, SOPRESSA and POMODORO	20
ZUCCHINI FLOWERS, HERITAGE TOMATO, BASIL and SOFT CHEESE (3) (V)	32
>> ADD EXTRA FLOWERS + 11 EACH <<	
BURRATA with PICKLED FENNEL, ORANGE and TRUFFLED HONEY (V/GF available)	28
BEEF TARTARE with CORNICHON, CAPER and EGG YOLK (GF/DF available)	28
ANTIPASTO FOR TWO	60
Our selection of Cured Meats, Cheeses, Pickled Vegetables, Housemade Dip and Crostini	



PASTA/RISOTTO

WAGYU RAGU with HAND CUT PAPPARDELLE, AGED PARMESAN and BASIL	32
SQUID INK LINGUINE, PRAWNS, CHIVES and FERMENTED RED CHILLI DRESSING (DF available)	38
RICOTTA and SAGE GNOCCHI, MUSHROOM, GORGONZOLA and WALNUT	36
PUMPKIN RISOTTO with HAZELNUT, RED PEPPERS and GOATS CHEESE (GF/VG available)	34



MAINS

300G BLACK ANGUS STRIPLOIN	48
250G GRAIN FINISHED EYE FILLET	55
300G WAGYU RUMP	52
All Steaks served with Pommes Puree, Rocket with Horseradish Cream and Café de Paris Butter >> ADD BEEF JUS // PEPPER JUS // BERNAISE SAUCE // CHIMICHURRI + 5 << (All Steaks - GF available/DF upon request)	
CONFIT SALMON with NIÇOISE SALAD, OLIVE and CHIVE CREAM (GF/DF available)	46
GRILLED FILLET of MARKET FISH with GREEN PEPPERCORN, KALE and LEMON (GF)	MP
LAMB SADDLE, CARROT, WHITE BEANS and CHERMOULA (GF)	36
PORK BELLY ADOBO, KIPFLER POTATO, RICE SALAD and EGG (GF/DF)	36
CHICKEN SALTIMBOCCA, BRAISED PEAS, PROSCIUTTO and SAGE (GF available)	38
BEEF CHEEK BOURGUIGNON with LARDON, POTATO and PEARL ONION (GF)	40
SPICE ROASTED CAULIFLOWER, CHICKPEAS and CHIMICHURRI (VG)	28
OUR LAMB SHOULDER FOR TWO (GF/DF available)	90
Your choice of 2 sides. Please allow 45 minutes.	



SIDES

HOUSE CUT CHIPS with AIOLI (V/DF)	13
SAUTEED MARKET GREENS, CHILLI, GARLIC and BREAD CRUMBS (GF/DF/VG available)	15
THE DISPENSARY SALAD with GREEN LEAF, SEEDS, ALFALFA and GREEN GODDESS DRESSING (GF) (DF/VG available)	15
CHARRED CAULIFLOWER SALAD with SPICED YOGHURT, RAISIN and MINT (GF/DF/VG available)	15
ROCKET, ROASTED PEARS, BLUE CHEESE, WALNUT and BALSAMIC VINAIGRETTE (GF)	13
CAESAR SLAW with PROSCIUTTO, ANCHOVY and CAESAR DRESSING (GF)	13

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

DARK CHOCOLATE, CHAMOMILE and MANDARIN (GF)	20
COCONUT PANNA COTTA, PINEAPPLE, LYCHEE and WHITE RUM SORBET (GF)	18
CRÈME BRÛLÉE, POACHED PEAR and ELDERFLOWER (GF)	19
TIRAMISU TRIFLE, MASCARPONE and FRANGELICO	16
AFFOGATO	7
>> add Frangelico // Baileys // Licor 43 // Kahlua <<	10ea
SELECTION OF AUSTRALIAN and INTERNATIONAL CHEESES, LOCAL HONEY and LAVOSH (GF available)	32



KIDS MENU

>> 12 and under <<

FISH and CHIPS	12
CHICKEN SCHNITZEL with CHIPS and SLAW	12
GNOCCHI, TOMATO SUGO, BASIL and PARMESAN (V)	12
CHEESEBURGER and CHIPS	12



DRINKS MENU



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