



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 // BÈARNAISE 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 CORAL TROUT with ZUCCHINI, BASIL and SOFT CHEESE (GF available)	49
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



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
PANZANELLA SALAD with TOMATO, SOURDOUGH and GOATS CHEESE (V)	15
CARROTS, HONEY GLAZE, YOGHURT and DUKKAH (V)	15
CAESAR SLAW with PROSCUITTO, ANCHOVY and CAESAR DRESSING (GF)	15



DESSERTS

CHOCOLATE NEMESIS CAKE, PEANUT and CRÈME FRAÎCHE (GF)	20
EARL GREY PANNA COTTA, STRAWBERRY and MERINGUE (GF)	18
CRÈME BRÛLÉE, MANGO, LYCHEE and RUM (GF)	19
PAVLOVA, LEMON, MASCARPONE and MACADAMIA	18
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.