



FOOD

Wednesday to Saturday until Late

TUESDAY



WEDNESDAY

PIE & PINOT

Thursday

THURSDAYS @ THE DISPENSARY

Your choice of any bar food items
2 for \$22, 3 for \$33, 4 for \$44... and so on. It's that Simple!!

FRIDAY



Oysters

Fresh, live and opened each day

- Natural with red wine mignonette (GF)
- Bacon wrapped with spicy BBQ sauce (GF)
- Japanese oyster shooter (GF)
- Tempura with jalapeno yuzu soy

Bar Food

Light meals designed to share

Capsicum bruschetta, grilled capsicum, goats cheese, balsamic and roquette pesto (V)
>> Gluten Free upon request <<

Golden panko crumbed mozzarella arancini with sriracha aioli (V)

Shredded pork belly pitas with our pineapple and nigella chutney

Semolina crusted feta, wild olives, rosemary honey, bush lemon glaze with toasted bread (V)
>> Gluten Free upon request <<

Tempura zucchini flowers stuffed with cream cheese served with aioli (V)

Crisp calamari with saffron aioli and chilli lime salt (GF)

House cut sweet potato fries with confit garlic aioli (GF/V)

Crispy shoestring fries with aioli and smoked sea salt (GF/V)

Smoked bacon chips with seeded mustard aioli

Burgers

Perfect anytime

Smokey BBQ pulled pork burger with crisp apple slaw on a seeded brioche and fries

Golden crumbed chicken burger with dill cream, jalapeno jam and tempura onion rings

Beef burger with melted Swiss cheese, caramelised onions, grilled tomato finished with mustard aioli and roquette

Grill

'cause you're hungry

300g sirloin with rich mushroom gravy and fries (GF)

Crumbed fish bits with dill potato salad

Lamb cutlets served on a bed of couscous topped with tzatziki

Rangdang beef ribs with yoghurt slaw and jasmine rice (GF)

Ham hock with seeded mustard sauerkraut (GF)

Pizza

Everybody loves pizza

BBQ meat lovers with house made BBQ sauce, beef mince, pepperoni and Spanish onion

Voodoo streaky bacon and sweet pineapple with house made napoli sauce

Gluten free pizza base

Dessert & Cheese

For the sweet and savoury tooth

Chocolate mousse with Italian meringue and chocolate shards (GF)

Vanilla panna cotta with tea soaked berries (GF)

Baked cheesecake with raspberry sauce

Antipasto with cured meats and two cheeses

Tarago River Gippsland Camembert // Barber's 1833 Cheddar
Cashel Blue // Sommerdale Sheep's Milk Cheddar
>> Gluten Free upon request <<

INFO

THE DISPENSARY menu is available Wednesday to Saturday until Late

For Dietary Requirements please speak with our Bar Staff

Event Package

Celebrate your Event with Us
@ THE DISPENSARY

Reserved Seating
Tapas Platter
Drinks Package

*T&C's apply, this a pre-organised package and is subject to availability

  Don't forget to tag us in your photos!


THE DISPENSARY