



# 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