



DINNER MENU

TUESDAY - SATURDAY
FROM 3PM TILL LATE

PUBLIC HOLIDAYS 15% SURCHARGE

OYSTERS

FRESHLY SHUCKED AUSTRALIAN OYSTERS
served choice of 3 ~ 19.5 // 6 ~ 33.5 // 12 ~ 48.5

NATURAL with FRESH CITRUS (GF)
add JAR of YARRA VALLEY CAVIAR - 15

BACON WRAPPED
with SPICED BBQ SAUCE (GF)

TEMPURA with LEMONGRASS SOY

ANTIPASTO

ANTIPASTO PLATTER (serves 2 guests) 35
- PROSCIUTTO, PANCETTA and SOPRESSA
- SELECTION of HOUSE CHEESE
>> includes but is not limited to Aged Cheddar, Blue and Camembert <<
- QUINCE PASTE, DRIED FRUIT, OLIVES, BREAD,
GARLIC OIL and BALSAMIC

ANTIPASTO PAIRING 59
ANTIPASTO PLATTER and A BOTTLE OF SCARPANTONI
RED OR WHITE

BITS + PIECES

CRISP FRIES with AIOLI (V) 10

SWEET POTATO FRIES with AIOLI (V) 12

SALT & PEPPER DUSTED CALAMARI 18
with AIOLI
>> GLUTEN FREE AVAILABLE <<

CHICKEN SKEWERS marinated with 19
GINGER and SWEET CHILLI
with KIMCHI and SESAME DIPPING SAUCE

GRILLED BEEF PITA with 19
HORSERADISH and GREEN OAK

CHILLI & GARLIC PRAWN ROLL served with 20
FRESH AVOCADO and TOMATO

PARMESAN CROQUETTES served with 16
HOUSE MADE CHILLI JAM

HOUSE MADE PASTA served with 20
HERB PESTO and EGG YOLK finished with ANCHOVY CRUMB

TAPAS OR ENTREES

WARM BREAD with HAZELNUT DUKKAH, OLIVE OIL 15
and BALSAMIC GLAZE

BROAD BEAN HUMMUS served with 19
CHARRED ZUCCHINI, PRESERVED LEMONS
and GOATS CHEESE with HOUSE FLATBREAD (V)
>> GLUTEN FREE AVAILABLE <<

BRUSCHETTA with TOMATO and 19
BOCCONCINI CAPRESE with BALSAMIC GLAZE (V)

BRAISED LAMB BELLY 23
MINT and FRIED SHALLOT SALAD
served with SOUR PLUM BROTH

HOUSE CURED SALMON coated in 23
DIJON MUSTARD and DILL served with a
BEETROOT CRÈME FRAÎCHE SLAW (GF)

BEETROOT & PLUM TARTARE 19
with RICOTTA and BALSAMIC REDUCTION (GF/V)

TEMPURA ZUCCHINI FLOWERS stuffed with 24
THREE CHEESES served with CONFIT TOMATOES
and AIOLI (V)

LOCAL TIGER PRAWNS served in a 26
BURNT ORANGE CURRY (GF)

PRESSED PORK BELLY with SCALLOPS, 22
CONFIT LEMON and FENNEL

BURGERS

HOUSE CHEESEBURGER 19
with BEEF PATTY, PEACH KETCHUP,
AMERICAN CHEDDAR and HOME-MADE PICKLES

CRISPY FRIED CHICKEN KATSU CURRY BURGER 19
with GREEN ONION SLAW and JAPANESE MAYO

HOUSE STEAK SANDWICH 18.5
with LETTUCE, TOMATO, BEETROOT, ONION JAM,
and CHEDDAR CHEESE
>> GLUTEN FREE AVAILABLE <<

ALL BURGERS COME with a SIDE of CRISP FRIES

STEAK & CHIPS

CHOICE of DIANE SAUCE// PINK PEPPER SAUCE// MUSHROOM SAUCE

SERVED with CRISP FRIES and CHOICE of SEASONAL GREENS//
GREEN CRUNCHY SALAD with GREEN GODDESS DRESSING
*UPGRADE TO SWEET POTATO FRIES ~ 4

250G GRASS-FED CAPE GRIM 47
EYE FILLET TASMANIA

300G GRASS-FED GRASSLANDS PREMIUM NATURAL ANGUS 30
SIRLOIN SOUTH AUSTRALIA

350G GRAIN-FED PRESTIGE BLACK ANGUS 42
RIB FILLET NEW SOUTH WALES

BUTCHERS CUT FOR TWO MARKET PRICE
includes HOUSE CONDIMENTS and CRISP FRIES
*PRE-ORDER ADVISED

ADD SURF TO YOUR TURF 12
FRIED SHALLOT BUTTER with LOCAL PRAWNS

MAINS

LAMB RUMP served with 34
CHARRED BROCCOLI and ANCHOVY

ORA KING SALMON with 36
CUCUMBER, HORSERADISH and PEA VELOUTE (GF)

STICKY FRIED CHICKEN 30
with THAI SALAD and NAHM JIM JAEW SAUCE

CRAB PASTA with CRAB CLAW MEAT, 28
ANGEL HAIR PASTA, CHILLI, GARLIC, FRESH HERBS,
CHERRY TOMATOES, FRIED BASIL and PARMESAN

GRILLED CAULIFLOWER in TAHINI DRESSING 30
with ALMOND DUKKAH and PARSLEY
finished with POMEGRANATE MOLASSES (GF/VEGAN)

BEEF CHEEK 35
served with RED WINE JUS, CHARRED ONION
and ROAST KIPFLER POTATOES

CRUMBED PORK CUTLET with 34
APPLE and RADISH SALAD served with MUSTARD

TAMARIND & PALM SUGAR GLAZED PUMPKIN 28
served with SHALLOT SALAD and FRIED CHILLI (GF/VEGAN)

SIDES

CRUNCHY GREEN SALAD with 10
GREEN GODDESS DRESSING (GF/V)

SLOW ROASTED TOMATOES PANGRATTATO with 10
GREEN SAUCE (V)

SEASONAL GREENS (V) 10

Gluten free bread & gluten free pasta available with any dish *surcharge applies*

V = Vegetarian // GF = Gluten Free // Vegan = Vegan

THE DISPENSARY

DESSERT

- COUVERTURE DARK CHOCOLATE TART** 18
on QUEENSLAND MACADAMIA CRUMB BASE
with HOUSE-MADE CHOC MINT ICE-CREAM
- BAKED LEMON CURD TART** with 16
WHIPPED MASCARPONE and DEHYDRATED CITRUS
- VANILLA CHEESECAKE** with 17
SEASONAL GRANITA
- YOGHURT PANACOTTA** with 16
HONEY POACHED PEACHES and HAZELNUTS (GF)
- TAPIOCA PUDDING** with 16.5
LIME and PINEAPPLE SORBET (GF/VEGAN/DF)
- AFFOGATO** 6
ADD SHOT - FRANGELICO // BAILEYS // LICOR 43 // KAHLUA 8ea

CHEESE

- CHOOSE YOUR CHEESE** served with 16.5
QUINCE PASTE, DRIED FRUIT and WATER CRACKERS
- KING ISLAND CAMEMBERT
- KING ISLAND BLUE CHEESE
- MERSEY VALLEY VINTAGE CHEDDAR
- ADD EXTRA CHEESE 6.5

DESSERT WINE

- Château d'Yquem Sauternes 1998 550
(Lur-Salucese France) 375ml
- Château Lafaurie-Peyraguey Sauternes 190
(Bommes France) 750ml
- Dandelion 'Legacy 30 Years' Pedro Ximenez 45
(Barossa Valley South Australia) 375ml
- De Bortoli 'Noble One' Botrytis Semillon 2014 55
(Riverina New South Wales) 375ml
- Klein Constantia Vin de Constance 2013 265
(Constantia South Africa) 500ml
- Scarpantoni Liqueur Shiraz 99
(McLaren Flat South Australia) 375ml
- Scarpantoni Liqueur Riesling 99
(McLaren Flat South Australia) 375ml
- Whistler 'Mother' Fortified Merlot 2014 130
(Barossa Valley South Australia)

THE DISPENSARY

- KIDS MENU -
12 and under

- FISH PIECES** with CHIPS and TOMATO SAUCE 12
- CHICKEN PIECES** with CHIPS and TOMATO SAUCE 12
- SPAGHETTI BOLOGNESE** 12
- KIDS FRIES** with TOMATO SAUCE 6
- MILKSHAKE** REG ~ 4.5
CHOCOLATE // STRAWBERRY LRG ~ 6
VANILLA // CARAMEL
- CHARLIE'S HONEST JUICE** 4.5
ORANGE // APPLE



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