

# FOOD

All of our dishes are designed to be shared or as individual mains/courses or, instead **LET US TAKE YOU ON A JOURNEY...**

A group of 6 or more guests are required to choose from set menu.

## HOUR OF POWER

\$39 (min 2 people)

Chef's choice of 6 dishes from our smaller selection, coursed over an hour. Great when you're in for drinks and a chat or a grazing experience.

## THE DISPENSARY EXPERIENCE

\$78 (min 2 people)

How we would do it with a night off. Have the best.



Please help us  
by checking in.

## SNACKS

Dip & Crisps - Housemade royal blue potato crisps, 5 spice Jerusalem artichoke dip (GF, DF, VE)	\$8
Fries, roasted garlic aioli	\$8
Edamame, smoked miso butter (GF,V,*VE)	\$8
Baked scallop [ea], cauliflower puree, black-bean vinaigrette (DF,GF)	\$7
Beef Tartare, blackbean, yuzu, salted egg yolk, potato crisps (DF,GF)	\$16
Meats, cheese & pickles - a classic plate of bites from local producers & housemade pickles (GF)	\$18

## SMALLER

Prawn Toast [3], chilli crisp mayo, coriander (DF)	\$14
Sichuan & green tea cured King Salmon, togarashi pickles, celeriac puree and black sesame (DF,GF)	\$19
Wild Mushrooms (raw, pickled, fried & dusted), Burrata, black olive caramel (GF,V)	\$18
Chicken bao [2], cucumber, iceberg lettuce & kewpie mayo.	\$15
Pork belly bao [2], pickled wombok, hoisin mayo & daikon. (DF)	\$15

## BIGGER

5 spice glazed <b>Duck Breast</b> , freekeh, raddicchio, scallion, carrot puree & leatherwood honey crisp (*GF,DF)	\$37
Grilled <b>Tuna</b> , lo shui stock, tapioca crisps, chilli oil, steamed pumpkin and daikon (GF,DF)	\$36
Parisian <b>Gnocchi</b> , celeriac, Swiss brown mushrooms, beetroot & kale (VE,DF,GF)	\$31
500g <b>Ribeye</b> , umami butter, smoked soy, choice of two sides (*GF,*DF)	\$78
Roasted <b>Lamb Rump</b> , 'Spice Road' yoghurt, eggplant, golden quinoa, pomegranate (GF)	\$36

## SIDES

Heirloom carrots, goats cheese, pommegranate mollasses & Jerusalem artichokes (GF,V)	\$10
Brussel sprouts, kaiserfleish, pecorino, hazelnuts, red vinegar (DF*, GF)	\$10
Roast cauliflower, Zhoug dressing, smoked almonds & pepita (GF, DF, VE)	\$10



(GF) = Gluten free (V) = Vegetarian (VE) = Vegan 10% Surcharge on Sundays & public holidays

# DRINKS

## PRE-DINNER

<b>Italicus</b> (45ml)	\$14
Like Earl Grey tea, but not. On the rocks with orange & an olive.	
<b>Le Birlou</b> (45ml)	\$14
A combination of striking apple aromas & deep chestnut flavours, on ice	
<b>Amaro Montenegro spritz</b>	\$15
Move over Aperol, Montenegro is the new thing.	
<b>Bouzy Persian lemonade</b>	\$16
Fancy adult fizzy drink.	
<b>Burnt orange &amp; vanilla bean margarita</b>	\$19
Housemade burnt orange syrup with Tequila and lime.	
<b>Dispensary #17 punch</b>	\$20
Rum backstrap balanced with an orange and cinnamon tea infusion.	
<b>Bitter apple switchel</b>	\$20
Finno's homemade maple apple bitters wrapped around bison grass vodka.	
<b>Negroni</b>	\$19
Best. Drink. Ever.	

*"The decline of the aperitif may well be one of the most depressing phenomena of our time."*

*- Luis Bunuel*

## BEER

<b>BEER</b> (Wellington, N.Z.) 4.8%	\$13
by Garage Project	
Beer that tastes like real BEER!	
<b>Colonial Small Ale</b> (Margret River, WA) 3.5%	\$10
Malty small boi. Do it.	
<b>Plum Sournova</b> (Alameda CA, USA) 5.2% 500ml	\$18
by Almanac Beer Co.	
Barrel aged - Plum - Vanilla. Cheeky little tart!	
<b>Lindemans Kriek</b> (Belgium) 3.5%	\$16
by Lindemans	
Spontaneously fermented. Fizzy. Fantastic. Cherry.	
<b>La Sirene Saison</b> (Alphington, Vic) 6.5%	\$16
A rustic farmhouse ale with a sense of place, time and season	
<b>Blanche de Namur</b> (Thornbury, Vic) 4.5%	\$12
by Brasserie du Bocq	
The World's best wheat beer. Hints of coriander & lemon	
<b>Juicy IPA</b> by 3 Ravens (Thornbury, Vic) 6%	\$14
Creamy citrus burst in a can!	
<b>Grifter 'The Omen'</b> (Marrickville, NSW) 5.5%	\$16
Oatmeal stout!	
<b>Willie Smith's Apple Cider</b> (Huron Valley, Tas.) 5.4%	\$15
Steph's home town, Yay.	

## GLASS O' WINE

N.V.	Varichon & Clerc (200ml)	Brut	(Savoie, France)	\$16
N.V.	Babo	Prosecco	(Friuli Venezia, Italy)	\$12
N.V.	Müller-Catoir	Riesling, Pinot Blanc	(Pfalz, Germany)	\$15
2020	Tellurian	Fiano	(Heathcote, Victoria)	\$13
2020	Voyager Girt by Sea	Chardonnay	(Mornington Peninsula, Victoria)	\$15
2020	Bondar Rose	Grenache, Cinsault	(McLaren Vale, South Australia)	\$14
2019	Queely KKO1	Pinot Noir	(Mornington Peninsula, Victoria)	\$16
2018	RED WINE.	Grenache, Shiraz, Mataro	(Dispensary Bendigo, Victoria)	\$13
2018	La Maldicion	Tempranillo, Grenache	(Madrid, Spain)	\$15
2018	Best's Great Western Bin No.1	Shiraz	(Great Western, Victoria)	\$15

