

# COMMUNE

## WINE

|  |                 |
|--|-----------------|
| Oysters, mignonette                                    | 5 <sup>ea</sup> |
| Sevillano olives, fior di latte                        | 12              |
| Salt cod fritters, pickled chilli, aioli               | 18              |
| Zucchini, sumac pistachio, goats curd                  | 18              |
| Salmon gravlax, beetroot remoulade                     | 25              |
| Pork + duck terrine, pickles, toast                    | 21              |
| Prawn toast, spring onion aioli                        | 18              |
| Black garlic cauliflower, hazelnut, soft egg           | 32              |
| Blue grenadier, sauce vierge                           | 43              |
| Roast chicken breast, charred corn                     | 36              |
| 300g porterhouse, parsley butter                       | 48              |
| Lamb rump, flatbread, lemon pea salad <i>(for two)</i> | 76              |
| Fried kipflers, tarragon aioli                         | 13              |
| Green salad  | 12              |
| Brussel sprouts, parmesan                              | 12              |
| Chocolate tart, salted caramel                         | 16              |
| Strawberries + cream                                   | 16              |
| Fourme D'Ambert, blue, Cow Auvergne FRA 50g            | 14              |
| Shepherd's Whey, brie, Cow Gippsland VIC 50g           | 12              |
| Ossau Iraty, semi-hard, Sheep Basque FRA 50g           | 10              |

Please inform your waiter of any dietary + allergy requirements.  
We cannot guarantee that all dishes will be free from allergens.