

C O M M U N E

W I N E

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| Oysters, mignonette | 5 ^{ea} |
| Sevillano olives, fior di latte | 12 |
| Prawn toast, spring onion aioli | 18 |
| Heirloom tomato, whipped ricotta | 18 |
| Citrus cured kingfish, pickled apple | 27 |
| Pork + paprika rilette, pickles, toast | 21 |
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| Polenta, buttered corn, soft egg | 32 |
| Blue grenadier, broad beans + peas | 43 |
| Roast chicken breast, gruyere, leek | 36 |
| 300g `Vintage Beef` rump cap, parsley butter | 52 |
| Lamb shouder, smoked yoghurt, flatbread <i>(for two)</i> | 85 |
| Mustard kipflers | 13 |
| Green salad | 12 |
| Cauliflower, parmesan, smoked almonds | 12 |
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| Dark chocolate + olive oil mousse, raspberries | 16 |
| Crème caramel, date, orange | 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.