

C O M M U N E

W I N E

Oysters, mignonette	5 ^{ea}
Sevillano olives, fior di latte	14
Prawn toast, black garlic aioli	21
Chicken liver parfait, pickled plum	24
Kingfish pastrami, witlof, pickles	27
Pumpkin + emmental souffle, burnt onion	22
Spinach + sorrel risotto, parmesan, soft egg	32
Duck breast, sausage, caper + raisin	46
Blue grenadier, chick pea, cavolo nero	43
Lamb shoulder, braised white beans <i>(for two)</i>	85
300g 'Vintage Beef' rump cap, Montpellier butter	52
Buttered kipflers	13
Green salad	12
Roast broccoli, smoked almonds, yoghurt	12
Dark chocolate + date ganache, almonds	16
Marmalade pudding, custard, yoghurt sorbet	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.