

# C O M M U N E

## W I N E

Oysters, mignonette	5ea
Sevillano olives, fior di latte	14
Prawn toast, black garlic aioli	21
Chicken liver parfait, pear relish, toast	26
Salmon gravlax, lemon, radish	27
Roasted celeriac, walnuts, burnt onion	24
Broad bean + pea risotto, soft egg	32
Roast pork belly, fennel, apple	42
Barramundi, braised leek, caper sauce	45
Lamb shoulder, flatbread, cucumber <i>(for two)</i>	85
O'Connor angus scotch fillet 300g, shallot butter	58
Roast potatoes	13
Green salad	12
Brussel sprouts, parmesan cream	12
Chocolate + blood orange gateau	18
Quince + almond tart, vanilla ice cream	18
Shropshire blue, blue, Cow, Inverness SCT 50g	14
Six Farms brie, brie, Cow, Adelaide Hills STH AUS 50g	12
Cave aged Cheddar, hard, Cow Bristol UK 50g	10

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