

# 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, peach chutney, toast             | 26  |
| Cured salmon tartar, cucumber, crème fraiche            | 29  |
| Burrata, heirloom tomato, green tomato                  | 26  |
|   |     |
| Bucatini, pork sausage ragu                             | 32  |
| Roast chicken breast, charred corn, basil               | 35  |
| Confit tomato risotto, soft egg, pangrattato            | 32  |
| Barramundi, sauce vierge                                | 39  |
| O'Connor angus scotch fillet, watercress butter 300g    | 58  |
| Lamb rump, labneh, flatbread, cucumber <i>(for two)</i> | 76  |
| Steak Frites  | 35  |
|   |     |
| Fries   | 12  |
| Green salad   | 12  |
| Broccolini, ricotta, salsa verde                        | 14  |
|   |     |
| Dark chocolate mousse, raspberries                      | 18  |
| Fourme d'Ambert, blue, Cow, Auvergne, FRA 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.

Thank you