

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
Salmon gravlax, cucumber, crème fraiche	29
Burratta, heirloom tomato, basil	26
Bucatini, prawns, lemon	32
Roast chicken breast, charred corn, basil	35
Confit tomato risotto, soft egg, pangrattato	32
Barramundi, sauce vierge	45
O'Connor angus scotch fillet, confit garlic butter ^{300g}	58
Lamb rump, labneh, flatbread, cucumber <i>(for two)</i>	76
French 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