

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
Pork rilette, pickled shallot, flatbread	26
Salmon gravlax, cucumber, crème fraiche	29
Burrata, roasted peach, basil, toast	28
Gnocchi, pork + fennel ragu	32
Roast chicken breast, silverbeet, cream sauce	35
Zucchini risotto, parmesan, soft egg, pangrattato	32
Scallop raviolo, a la vodka sauce	34
Great southern rump cap, basil butter ^{300g}	58
Blue grenadier, parsley sauce, chickpeas	43
Lamb rump, labneh, caponata, cucumber <i>(for two)</i>	76
French Fries	12
Green salad	12
Brussel sprouts, whipped feta, almond pesto	14
Mandarin savarin, dark chocolate cream	18
Apple galette, brown butter ice cream, almond	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