

COMMUNE

WINE



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, romesco, sweet peppers, toast	26
Gnocchi, roasted mushrooms, chestnuts	32
Roast chicken breast, parsnip, cream sauce	35
Risotto, duck ragu, grilled radicchio	36
Scallop raviolo, a la vodka sauce	34
Blue grenadier, parsley sauce, chickpeas	43
French Fries	12
Green salad	12
Brussel sprouts, goats curd, almond pesto	14
Apple galette, brown butter ice cream, almond	18
Mandarin savarin, dark chocolate cream	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