

# 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
Grilled octopus, sobressada chickpeas, toast	27
Pork rilette, pickled shallot, flatbread	26
Salmon pastrami, crème fraiche, fennel	29
Burrata, romesco, sweet peppers, toast	28
Gnocchi, roasted mushrooms, chestnuts	32
Roast chicken breast, honey parsnip, jus	35
Risotto, duck ragu, grilled radicchio	36
Scallop raviolo, a la vodka sauce	34
Great southern rump cap, sauce bordelaise <small>300g</small>	58
Blue grenadier, grilled baby leek	43
Lamb rump, spinach, potato + caper salad <i>(for two)</i>	76
French Fries	12
Green salad	12
Grilled cos, parmesan aioli	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