COMMUNE

WINE

Oysters, mignonette	5ea
Sevillano olives, fior di latte	14
Prawn toast, black garlic aioli	21
Duck + pork terrine, mustard, pickles	29
Cured salmon tartare, horseradish, crème fraîche	29
Burrata, marinated pepper, burnt onion	31
Asparagus, herb sauce, coddled egg	26
Gnocchi, spring peas, soft egg	34
Roast chicken breast, bois boudran, soubise	37
XO blue swimmer crab risotto	38
Duck ragu, linguini, confit cherry tomato	36
Grilled pork cutlet, mustard sauce	43
Roast barramundi, fennel, brodetto	45
Great Southern flat iron steak, celeriac remoulade 250g	54
Striploin steak, café de paris 300g	56
Braised lamb shoulder, broccolini, anchovy *(for two)*	78
French Fries	12
Green salad	12
Fried cauliflower, labneh	14
Dark chocolate mousse cake, citrus, almond	18
Strawberries + balsamic, meringue	17
Raspberry Sorbet	15
Fourme d'Ambert, blue, Cow, Auvergne, FRA 50g	14
Six Farms, 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.