

COMMUNE

WINE

***NYE**

Pre -Theatre Menu

\$95pp : available from 5pm till 7pm

Brioche, whipped shallot butter

...

Mushroom + chicken parfait, gingerbread, plums
Grilled leeks, hazelnut skordalia

...

Roast duck breast, rilette, carrot, sauce maderia
Pommes boulangère

...

Chocolate + vanilla tart, cherries

ADDITIONAL COURSES

6 /12 Natural oysters - \$30 / \$60

Pate de fruit (2) \$8

Cheese Selection \$36

This is a sample menu & is subject to change.

Please inform us of any dietary + allergy requirements.

We cannot guarantee that all dishes will be free from allergens.

Thank you, Management

COMMUNE

WINE

***NYE**

Pre -Theatre Vegetarian Menu

\$95pp : available from 5pm till 7pm

Brioche, whipped shallot butter

Mushroom parfait, gingerbread, plums
Grilled leeks, hazelnut skordalia

...

Roasted tomato, creamed buckwheat, goats cheese
Pommes boulangère

...

Chocolate + vanilla tart, cherries

ADDITIONAL COURSE

Pate de fruit (2) \$8

Cheese Selection \$36

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Thank you, Management

COMUNE

WINE

**NYE*

\$190pp: available from 8pm

Menu

Brioche, whipped shallot butter

...

Mushroom + chicken parfait, gingerbread, plums

Grilled leeks, hazelnut skordalia

...

Poached monkfish, scallop mousse,

chorizo + tomato butter

Asparagus, radish, miso butter

...

Roast duck breast, rillette, carrot, sauce maderia

Pommes boulangère

...

Raspberry sorbet, Lillet Blanc

...

Chocolate + vanilla tart, cherries

ADDITIONAL COURSES

6 /12 Natural oysters - \$30 / \$60

Pate de fruit (2) \$8

Cheese Selection \$36

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Thank you, Management

COMMUNE

WINE

***NYE**

Vegetarian Menu

\$190pp: available from 8pm

Brioche, whipped shallot butter

...

Mushroom parfait, gingerbread, plums

Grilled leeks, hazelnut skordalia

...

Roast zucchini, ricotta, tomato butter

Asparagus, radish, miso butter

...

Roasted tomato, creamed buckwheat, goats cheese

Pommes boulangère

...

Raspberry sorbet, Lillet Blanc

...

Chocolate + vanilla tart, cherries

ADDITIONAL COURSES

Pate de fruit (2) \$8

Cheese Selection \$36

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Please inform us of any dietary + allergy requirements.

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Thank you, Management