

C O M M U N E

W I N E

Oysters, mignonette	5ea
Mortadella croquettes, green tomato relish (2)	10
Zucchini salad, whipped ricotta	26
Dill cured swordfish, aioli, pickled shallots	29
Chicken parfait, roasted peach	29
Burrata, basil, charred leeks	31
Confit tuna rilette, peppers, flatbread	28
Duck + tomato ragu, gnocchi	34
Grilled chicken, plum glaze, corn	38
Blue swimmer crab risotto, eggplant, chilli	38
Pork cutlet, chickpea + chorizo, mustard sauce	43
Barramundi, tartare, fennel	45
Parmesan du puy lentils, French peas	33
Flat iron steak, café de paris butter (250g)	54
Roast lamb rump, harissa green beans (for two)	78
French Fries	12
Green salad	12
Summer greens, toasted almonds	14
Cherry + dark chocolate tart, caramel cream	18
Jam roly-poly, custard, strawberry sorbet	18
Azul La-Cueva de Campillo, blue, Cow, Asturias ESP 50g	14
Six Farms, brie, Cow, Adelaide Hills STH AUS 50g	12
Mt Shadwell Tomme, semi-hard, Cow, Mortlake VIC 50g	10

Please inform your waiter of any dietary + allergy requirements.
We cannot guarantee that all dishes will be free from allergens.

Thank you