

C O M M U N E

W I N E

Oysters, mignonette	5ea
Mortadella croquettes, green tomato relish (2)	10
Dill cured swordfish, aioli, pickled shallots	29
Chicken parfait, roasted peach	29
Burrata, basil, broccolini	27
Confit white tuna, harissa, fried egg toast	28
Pumpkin gnocchi, ricotta, speck	34
Charred chicken, creamed leek, gruyere	38
Blue swimmer crab risotto, eggplant, chilli	38
Barramundi, braised white beans, fennel	45
Parmesan du puy lentils, French peas	33
O'Connor hanger steak, black garlic butter (300g)	56
Roast lamb rump, cauliflower, lemon	45
French Fries	12
Green salad	12
Summer greens, toasted almonds	14
Cherry + dark chocolate tart, caramel cream	18
Hazelnut parfait, watermelon, strawberries	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