

# COMMUNE

## WINE

Oysters, mignonette	5ea
French onion croquettes, bacon aioli (2)	10
Dill cured swordfish, aioli, pickled shallots	29
Duck + cherry terrine en crouete	29
Burrata, basil, broccolini	27
Anchovy, feta + tomato jam on toast	26
Pumpkin gnocchi, ricotta, speck	34
Chicken ballotine, creamed leek, gruyere	38
Mushroom + black pepper risotto, confit yolk	36
Barramundi, braised farro, miso butter	45
Roast cauliflower, chestnuts, sesame	35
Prawn + basil agnolotti, capers, lemon	38
Red wine lamb shank, parsnip, salsa verde	46
O'Connor hanger steak, black garlic butter (300g)	56
French Fries	12
Green salad	12
Roast baby carrots, walnuts, garlic yoghurt	14
Milk chocolate + poached pear sable	18
Buttermilk pannacotta, macadamia, banana	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