

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
Prawn + basil agnolotti, capers, lemon	38
Red wine lamb shank, parsnip, salsa verde	46
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