

Commons

EATERY

MORNIN
NOON AND
NIGHT



ALL ARE
WELCOME
HERE

GRAZE
from 2:30pm

Toasted Bread, Carrot Hummus, Olive Oil, Turmeric Dukkah df	15
Warm Marinated Olives, Rosemary, Crostini df, gfo	9
House Roasted Nuts df, gf	9
Truffle Fries, Aioli, Parmesan gf	14
Buttermilk Chicken, Lavender Honey, Chipotle Mayo, Pickled Red Onion	19
Crispy Tofu Bites, Charred Spring, Onion, Soy df, v	17
Pork Belly, Sweet Soy, Togarashi df, g	17

Please notify your server of any allergies or dietary restrictions.
GF Gluten Free, DF Dairy Free,
DFO Dairy Free Option, GFO Gluten Free Option,
VEG Vegetarian, V Vegan

from 5:00pm

ENTREES

Venison Loin GF Parsnip & vanilla puree, plum jus	18
Beef Carpaccio GF DF Ponzu, miso & shallot creme, charred spring onion	19
Salmon Bruschetta GFO DF Hot smoked, carrot hummus, dressed greens, turmeric dukkah	26
Burrata GF veg Stonefruit chutney, crostini, balsamic & chilli reduction	21
Strawberry & Tomato Salad DF GF V Strawberry, tomato, asparagus, basil, sherry vinegar	16

SOMETHING SWEET

Pavlova GF Vanilla creme, raspberry sorbet, whipped cream, fresh fruit	12
Lemongrass & Kaffir Lime Brulee Lemongrass, kaffir lime	14
Affogato GF Vanilla ice cream, espresso, choice of liqueur	14
Poached Pear GF DF V Poached pear, walnut creme, coconut crumb, miso caramel	14

MAINS

Chargrilled Ribeye DF, GFO Chimmichurri, parmesan fries, truffle butter, truffle	45
Market Fish Watercress & zucchini salad, flamegrilled capsicum & corn salsa, almond spice	41
Crispy Pork Belly DF, GFO Kumara puree, miso & shallot creme bok choy, sweet soy	42
Beef Cheek GF, DFO Confit carrots, chimmichurri, baby potato, soy mushrooms	39
Kaffir Tempura Tofu DF V Shitake & mandarin broth, greens, charred spring onion, sesame	32

Grilled Chicken Thigh GF, DFO Crispy rice noodle, mixed leaves, pickled cucumber, nahm jin	38
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SIDES

Fries & Aioli	10
Broccolini, Lemon & Almonds	12
Soy Mushrooms, Thyme, Sesame	8
House Salad	8
Green Beans, Chimmi, Crispy Shallot	10



*“Commons is designed to shift with
the rhythm of your day. By morning,
we are a coffee-powered social hub,
serving vibrant, contemporary fare in a
relaxed setting. As the light fades, the
space transforms into an elegant dining
room where modern techniques meet
seasonality.*

*Whether it's a quick wine before the
cinema or an upbeat, multi-course
evening, we celebrate the art of versatile
fare.”*

*Commons, 29 The Octagon,
Dunedin, NZ*