



Commons

EATERY



ALL DAY MENU

SHARING PLATES

Marinated Olives DF, GF Nocellara & kalamata olives	10
Roasted Nuts DF, GF, V Dry spiced roasted nuts	10
Warm House Bread Selection DF, GFO, V Balsamic & olive oil	12
Arancini V Smoked tomato & mozzarella	12
Common Croquette House pickles, ask server	13
Parma Ham, Mint & Melon DF, GF Fresh cut rockmelon & sliced parma ham	15
Buttermilk Fried Chicken Green goddess dip	14
5 Spiced Calamari DF Charcoal aioli, grilled lime	16
White Bean Dip DF, GFO, V Toasted seeds, pomegranate, crostini	17
White Fish Ceviche DF, GF Cured fish, mango, citrus & chilli	18

SALADS

Roast Chicken & Baby Gem Salad DFO, GF Crispy bacon, avocado, parmesan, ranch	25
Spiced Kumara, Charred Broccoli & Puy Lentils GF, V Harissa coconut yoghurt, pomegranates & cress	24
Courgettes, Edamame, Mint & Ricotta DFO, GF, VO Grains & lemon dressing	23
Heritage Tomatoes & Whipped Feta DFO, GFO, VO Basil, olive oil & pangritata	19

MEDIUM PLATES

Smashed Garden Greens & Avocado DFO, GFO, VO Mint, ricotta & sourdough	23
Classic Beef Steak Tartare GFO Diced beef, crostini, cornichons, capers, egg yolk & parsley <i>add fritts +6</i>	24
Prawn Toast DF Spiced prawn on toast, sesame	21
Slow Roast Beef, French Dip Sandwich Gruyère cheese, jalapenos & beef broth	26
Ham Egg & Chip DFO, GF Pressed ham hock, grilled egg on pomme anna	27
Clam & Prawn Linguine DFO Chilli, parsley & lemon	31
Salmon En Croute DFO Puff pastry, spinach & parsley sauce	34
Flatiron Chicken DFO, GF ½ boneless chicken, confit garlic & rosemary jus	29
Croque Madame VEGO Grilled cheese, ham & egg	25
Braised Beef Short Rib GF BBQ rub, creamy potato, chimmichurri	31
Curried Kedgeree Rice Risotto DF Smoked fish, crispy egg, coriander	28

LARGE PLATES

Hasselback Kumara V, GF Baba ghanoush, harissa coconut yoghurt, pomegranate & cress	31
Steak & Fritts DFO 300g Ribeye steak, fries & café de paris butter	45
Spiced Moroccan Lamb Shoulder DFO, GFO Herb couscous, mint yoghurt, flatbreads, feeds 3	55
Porchetta DFO, GF Crispy pork belly, apple sauce, fennel sausage, lemon & parsley, seasonal sides, feeds 3	52

GARDEN & SPUDS

Green Beans & Mustard Crispy shallots	10
Garden Leaves Shallots & mustard dressing	10
Spinach Steamed	10
Fries <i>Truffle up +5</i>	10
Pomme Anna Potato Garlic chive aioli	8
Roast New Potatoes Garlic & rosemary	9

