

THE
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COMMONS
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COLLECTIVE

Bottomless Brunch
SS 2023/24

The Commons Collective Bottomless Brunch

House Rules

Don't run late!

Our Bottomless Brunch sessions run for 2 hours so tell that one friend that is always 'fashionably late' to arrive 'fashionably early'.

Compulsory participation

All attendees on the same table must partake in Bottomless Brunch. Whether that be with a cocktail or mocktail (yes, we have an alcohol-free option), all guests must be booked for the experience.

Keep it classy

The Commons practices responsible service of alcohol and provides a safe environment for its patrons. Service will be refused if a person is or appears to be intoxicated. **No double-parking on drinks.**

Dietary Requirements

Dietary requirements are welcome and can be accommodated with advance notice. We recommend you let us know at the time of booking to ensure we can meet your needs.

Terms and Conditions

Final guest numbers must be confirmed a week prior to your booking time. Full payment is required to confirm the booking.

For all pre-paid bookings: partial or full cancellations up to 48 hours of your booking start time will receive a refund in the form of an e-gift card. The e-gift card will have an expiry period of 36 months. Any cancellations within 48 hours will not be refundable and cannot be used as credit.

Please contact our Reservations Team on 03 8416 9710 for any changes regarding your booking.

***No split bills. Public holidays incur a 15% surcharge*



Saturday Sessions

\$70pp

Session Times

12pm – 2pm

5pm – 7pm

Package Inclusions

Includes fresh bread and dip to share, your choice of one main meal and an unlimited selection of drinks for two hours

Bottomless Booze

Sparkling, House Wines and Beer

Classic Spritz, Limoncello Spritz, Espresso Martini and Mimosas

Sunday Sessions

\$70pp

Session Times

11am – 1pm

3pm – 5pm

Package Inclusions

Includes fresh bread and dip to share, your choice of one main meal and an unlimited selection of drinks for two hours

Bottomless Booze

Sparkling, House Wines and Beer

Classic Spritz, Limoncello Spritz, Espresso Martini and Mimosas

Sunday Only Special

Spirits and mixers available as well



Let The Fun Begin! Menu

Available for the following sessions

Saturday 12pm- 2pm
5pm - 7pm

Sunday 3pm - 5pm

To Share

Fresh bread served with housemade dip *gfa*

To Eat

This is a sample menu, items are subject to change

Your choice of one of the following:

Commons burger, tomato, lettuce, pickled cucumber, burger sauce, thick-cut chips *gfa, dfa*

Beer battered flathead, lemon wedge, tartare, thick-cut chips, green salad

Chicken schnitzel, parmesan and herb crumb, wild leaves, lemon dressing, aioli

Crispy flatbread, whipped ricotta, green goddess sauce, toasted seeds, feta, fresh herbs, grilled garden greens *v, vga*

Orecchiette salad, charred broccoli, leek, green beans, smoked almonds, lemon dressing *vg, gfa*

**Please note, for groups of 20 or more, you will need to select two mains to be alternatively dropped for all guests. We cater for dietary requirements individually, so you don't need to select options based on those with dietaries as they will be provided with their own meal.*

V = Vegetarian, VA = Vegetarian Available, VG = Vegan, VGA = Vegan Available, GF = Gluten Free, GFA = Gluten Free Available



Let The Fun Begin! Menu

Available for the following sessions

Sunday 11am - 1pm

To Share

Fresh bread served with housemade dip *gfa*

To Eat

This is a sample menu, items are subject to change

Your choice of one of the following:

Toasted bap, crispy bacon, fried egg, HP relish *gfa, vga*

Commons burger, tomato, lettuce, pickled cucumber, burger sauce, thick-cut chips *gfa, dfa*

Orecchiette salad, charred broccoli, leek, green beans, smoked almonds, lemon dressing *vg, gfa*

Crispy flatbread, whipped ricotta, green goddess sauce, toasted seeds, feta, fresh herbs, grilled garden greens *v, vga*

Brioche French toast, whipped mascarpone, fresh berries, maple syrup

**Please note, for groups of 20 or more, you will need to select two mains to be alternatively dropped for all guests. We cater for dietary requirements individually, so you don't need to select options based on those with dietaries as they will be provided with their own meal.*

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