



BAR SEATING

SAVOURY

Thick-cut chips, sea salt, herb aioli	12
Crispy chickpea chips, salsa verde aioli, guindillas, fresh herbs <i>v, gf</i>	12
Warm pita, whipped feta, chilli honey, thyme, toasted pine nuts	15
Potato rosti, hot smoked salmon, chives, crème fraiche, roe	18
Crispy calamari, sea salt, aioli <i>gf, df</i>	20
Wild mushroom and taleggio arancini, aioli <i>gf, v (6pcs)</i>	22
Creamy cauliflower soup, cheese croutes, crispy sage <i>gfa</i>	20
Hot smoked salmon salad, shaved fennel, kale, lettuce, cranberries, parmesan, croutes, ranch dressing <i>gf, dfa</i>	22
Roast pumpkin tubetti, salt baked ricotta, kale and lemon pangrattato <i>v</i>	24
Pulled beef roll, roasted peppers, cheddar, salsa verde	26
Lamb, saltbush and potato pot pie, winter leaves <i>gfa</i>	26
Vege burger, rocket, tomato, herb mayo, dill pickle, thick-cut chips <i>vg</i>	26
Royale with Cheese – Commons burger, tomato, lettuce, pickled cucumber, burger sauce, thick-cut chips <i>gfa, dfa</i>	26

SWEET

Sticky date pudding, caramel sauce, vanilla ice cream	12
Pear, dark chocolate frangipane, cream	12
Orange brulee tart	12

BOARDS

Cheese board – brie, cheddar, grapes, crackers	18
Grazing board – smokey eggplant dip, sliced ham, local cheddar, fennel salami, marinated olives, toasted sourdough	28

BEVERAGES

FIZZ	Tatachilla Sparkling, Multi Regional	9.5 / 42
	Vigna Sancel Rosé Prosecco, Valdobbiadene	12.5 / 59
	The Original Harry's Bar Bellini Sparkling Peach and Prosecco, Venice	16 / 64
	GH Mumm Grand Cordon NV, Reims	22 / 110
WHITE	Roccaventosa Terre Di Chiete Pinot Grigio, Abruzzo	9.5 / 42
	Flowerpot Sauvignon Blanc, Marlborough	10.5 / 47
	Debussy Reverie Chardonnay, Pays D'Oc	10.5 / 52
	Domain Paul Blanc Pinot Gris, Alsace	68
	Jim Barry Assyrτικο, Clare Valley	68
	Crawford River Young Vines Riesling, Henty	68
ROSÉ	Honeybomb (by Devils Lair) Rosé, Margaret River	10 / 47
	La Galope Rosé, Côtes De Gascogne	13 / 56
	Turkey Flat Rosé (Grenache, Shiraz, Cab Sav, Mataro), Barossa	52 / 98
RED	Roccaventosa Montepulciano D'Abruzzo DOP, Abruzzo	10.5 / 52
	Pizzini Sangiovese Shiraz, King Valley	11.5 / 53
	Mount Macleod Pinot Noir, Gippsland	13.5 / 55
	M. Chapoutier Grenache Syrah, Rhone	55
	Cascina Ghercina Nebbiolo Langhe DOC, Piemonte	69
	St Hugo Grenache Shiraz Mataro, Barossa Valley	78
TAP BEER	<i>425ml Schooner</i>	
	Matilda Bay Hazy Lager (4.2%) VIC	10
	Pirate Life South Coast Pale Ale (4.4%) SA	10.5
	4 Pines Amber Ale (5.1%) NSW	10.5
	Balter XPA (5%) QLD	12
	Peroni Nastro Azzurro (5.1%) Rome, Italy	12
	Asahi Super Dry (5.1%) Osaka, Japan	13
PACKAGED BEER	4 Pines Pale Ale (5.1%) NSW	10
	Pilsner Urquell (4.4%) Plzeň, Czech Republic	10
	Corona Extra (4.5 %) Mexico City, Mexico	10
	Green Beacon 7 Bells Passionfruit Gose (4.2%) QLD	11
	Green Beacon Windjammer IPA (6.0%) QLD	11
	4 Pines Dry Irish Nitro Stout (5.1%) NSW	12
	Tetley's Smooth Ale 440ml (3.6%) Leeds, UK	12
	Erdinger Kristall Weissbier 500ml (5.3%) Bavaria, Germany	14
	Brookvale Union Ginger Beer (4.0%) NSW	12
	Asahi Super Dry Mid Strength (3.5%) Osaka, Japan	9

BEVERAGES

0.0%	Peroni Nastro Azzurro Zero	8
	Hop Nation Mind Ya Head Non-Alc XPA	9
	Plus + Minus Sparkling Blanc de Blanc NV	8 / 25
	Sea Arch Rose Sea & T, Non-Alcoholic Coastal Spirit with Rose and Raspberry Infused Tonic, 250ml	11
SOFT & JUICE	Strangelove Lo-Cal Soda	5
	- <i>Cloudy Pear and Cinnamon</i>	
	- <i>Very Mandarin</i>	
	- <i>Jalapeño and Lime</i>	
SOFT & JUICE	Finn Cold Pressed Juices 350ml	7
	- <i>Botanica – Kale, Nettle, Cucumber, Spinach, Apple, Lemon & Spinach</i>	
	- <i>Antiox – Apple, Raspberry, Passionfruit & Rhubarb</i>	
	Pepsi, Pepsi Max, Solo, Lemonade	5
CIDER & SELTZER	Harcourt Perry & Cider Makers Cider 375ml	12
	- <i>Apple</i>	
	- <i>Pear</i>	
	Ray Hard Seltzer 330ml 10	
	- <i>Lemon and Lime</i>	
	- <i>Black Cherry</i>	
	- <i>Watermelon and Mint</i>	
	- <i>Peach</i>	
SPIRITS	served with soda / dry ginger / tonic / cola / lemonade	11
	Absolut Vodka	
	Havana 3-Year-Old Rum	
	Havana Cuban Spiced Rum	
	Beefeater London Dry Gin	
	Chivas Regal Whisky	
	Bulleit Bourbon	
	Jameson's Irish Whiskey	
	Olmecca Blanco Tequila	

COCKTAILS

SPICED MULLED WINE 10

Warmed Red Wine, Orange Slice, Cinnamon Quill

CLASSIC ITALIAN SPRITZ 16

Orange and Mandarin Aperitif, Prosecco, Soda

LIMONCELLO SPRITZ 16

Limoncello, Prosecco, Soda, Lemon Squeeze

GREEN GODDESS 20

Absolut Pure and Pear Vodka, Chartreuse, Kaffir Lime Syrup, Cloudy Apple and Lime Juice, Drop of Absinthe

SLOE GIN BLUSH 20

Beehive London Dry Gin, Plymouth Sloe Gin, Spice-Infused Lillet Rosé, Lemon Juice, Simple Syrup, Peychaud's Bitters, Rose Water

SPICY MARGARITA 20

Olmecca Blanco Tequila, Triple Sec, Lime Juice, Agave Nectar, Spicy House Syrup

LA FORTUNA 20

Absolut Vodka, Salamandre Quince Liqueur, Poire Williams, Ginger Soda, Teapot Bitters

ESPRESSO MARTINI 20

Absolut Vodka, Coffee Liqueur, Cold Drip Coffee, Aztec Chocolate Bitters

SMOKE AND MIRRORS 20

Olmecca Blanco Tequila, Illegal Joven Mezcal, Dash Ancho Reyes Verde Sweet Green Chilli Liqueur, Agave, Charred Cedar and Teapot Bitters

AMARETTO SOUR 22

Amaretto, Lemon Juice, Simple Syrup

NEGRONI DI LUSSO 22

Malfy Italian Dry Gin, Campari, Antica Formula Vermouth, Orange Bitters

MAPLE CHERRY OLD FASHIONED 22

Woodford Reserve Kentucky Bourbon, Heering Cherry Liqueur, Maple Syrup, Angostura, Orange Cherry Bitters

MANHATTAN ON THE ROCKS 22

Rittenhouse 100 Proof Rye Whisky, Carpano Antica Formula Amaro, Fee Brothers Whisky Barrel Aged Bitters, Angostura and Orange Bitters

JAMAICAN OLD FASHIONED 22

Appleton Estate Signature Blend Dark Rum, Allspice Dram, Demerara Sugar, Orange and Angostura Bitters