

THE
—
COMMONS
—
COLLECTIVE

*Bottomless Pasta
Package*

The Commons Collective Bottomless Pasta Package

House Rules

DON'T RUN LATE!

Our Absolut Bottomless Pasta sessions run for 2-hours so make sure the whole group knows the reservation start time.

COMPULSORY PARTICIPATION

All attendees on the same table must partake in the Absolut Bottomless Pasta session. Whether that be with a cocktail or mocktail (yes, we have an alcohol-free option), all guests must be booked for the experience. All attendees must be 16 years or older to participate.

KEEP IT CLASSY

The Commons Collective 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 can be accommodated with advance notice. We recommend you let us know at the time of booking to ensure we can meet your needs. Please note, there are limited options for those who have an onion and garlic intolerance or allergy.

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**



The Menu

TO START

Grissini breadsticks

Marinated olives

TO EAT

*Please select two options to start with
(once both servings have been finished, order more):*

Ricelli, vodka sauce, burrata and chilli oil *v, gfa*

Rigatoni, lamb and rosemary ragu, green olive salsa verde and pangratto *gfa*

Baked gnocchi, creamy wild mushroom sauce, sage, and crispy kale
v, gfa

TO SHARE

Please select one option for the table to share:

Truffle fries, pecorino snow *v*

Garden leaves, balsamic dressing *v*

Warm baguette, garlic butter *v*

Options available for vegans and garlic/onion intolerance.

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

All menu items are subject to change.



Bottomless Cocktails

CLASSIC ITALIAN SPRITZ

Orange and Mandarin Aperitif, Prosecco, Soda

LIMONCELLO SPRITZ

Artisan Limoncello Liqueur, Prosecco, Soda, Lemon Squeeze

SIGNORINA ROSA

Malfi Original and Grapefruit Gin, Triple Sec, Campari, Limoncello, Grapefruit Juice, Simple Syrup, Fever Tree Tonic

NEGROSE

Plymouth Sloe Gin, Okar Island Amaro, IMD Ruby Bitter Aperitif, Provence Rose, Simple Syrup

ESPRESSO MARTINI

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

Unlimited sparkling, wine, and beer included.

Please note, we have a non-alcoholic package available which includes non-alcoholic sparkling, wine, beer and mocktails. This package is also \$80pp.



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COLLECTIVE

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