

LET'S EAT!

Smalls

Crispy chickpea chips, salsa verde aioli, guindilla, fresh herbs (3pcs) <i>v, vg, gf</i>	\$12
Warm pita, whipped feta, chilli honey, thyme, toasted pine nuts <i>v</i>	\$15
Smoked ham hock and green pea arancini, herb mayo (4pcs) <i>gf</i>	\$16
Herb crusted mozzarella sticks, chilli mayonnaise (4pcs) <i>v</i>	\$18
Prawn cocktail, Bar Moubray sauce, petit herb salad, avocado puree, beetroot crisps <i>gf</i>	\$18
Crispy calamari, sea salt, aioli <i>gf, df</i>	\$20
Christmas grazing board – maple and orange glazed leg ham, sliced turkey, cranberry relish, salmon rillettes, Brie, devilled eggs, warm sourdough, watercress <i>gfa</i>	\$28

Mains

Creamy cauliflower soup, cheese croutes, crispy sage <i>v, gfa</i>	\$20
Hot smoked salmon salad, shaved fennel, kale, lettuce, cranberries, parmesan, croutes, ranch dressing <i>gfa, dfa</i>	\$22
Roast pumpkin rigatoni, salt baked ricotta, kale, candied walnuts, burnt butter <i>v, gfa</i>	\$24
Lamb, saltbush and potato pot pie, winter leaves, tomato relish <i>gfa</i>	\$26
Royale with Cheese – Commons burger, tomato, lettuce, pickled cucumber, burger sauce, thick-cut chips <i>gfa, dfa (+\$5 for GF bun)</i>	\$26
Vege burger, rocket, tomato, vegan herb mayo, dill pickle, thick-cut chips <i>v, vg, gfa (+\$5 for GF bun)</i>	\$26
Christmas porchetta roll, fennel and pistachio stuffing, aioli, sauteed Italian broccoli, thick-cut chips <i>gfa (+\$5 for GF bun)</i>	\$26
Christmas parmigiana – chicken schnitzel, tomato sugo, Christmas ham, cheese, green salad, thick-cut chips	\$28
Roast barramundi, potato puree, pepperonata, caperberries, dill <i>gf, dfa</i>	\$30

Sides

Sweet potato fries, sage salt, herb aioli <i>v, vga, gf</i>	\$12
Thick-cut chips, sea salt, herb aioli <i>gf, v, vga</i>	\$12
Winter leaves, radish, feta, herbs, pomegranate dressing <i>v, vga, gf</i>	\$12
Roasted heirloom carrots, golden raisin dressing, pistachios <i>v, vg, gf</i>	\$12

Desserts

Sticky date pudding, caramel sauce, vanilla ice cream <i>v, gfa</i>	\$12
Christmas snowman, white chocolate mousse, shortbread <i>v</i>	\$14
Orange, cinnamon and gingerbread brulee tart <i>v, gfa</i>	\$14
Cheese board – brie, aged cheddar, grapes, poppyseed and sesame lavosh, quince <i>v, gfa</i>	\$28

Sunday Special

Christmas Sunday Roast – please ask waitstaff for the special of the week	\$35
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Kids

Tomato penne, parmesan <i>v, gfa</i>	\$15
Chicken goujons, thick-cut chips, tomato sauce	\$15

Christmas in July

SPECIAL COCKTAILS

Spiced Mulled Wine \$16

Red Wine, Citrus Peel, Orange, Star Anise, Cinnamon,
Cardamom

Feliz Naavidad \$18

Boatrocker 'Feliz Davidad' Mexican Christmas Gin,
Quince Liqueur, Harcourt Apple Cider, Fig and
Cinnamon Bitters

Quince, Pear & Ginger Mizzle \$18

Chivas Regal 12 YO Blended Scotch Whisky, Allspice Pimento Dram,
Cinnamon Schnapps, Madeira, Whole Egg, Cream, Vanilla Syrup

Blitzen's Brew (mocktail) \$10

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

Menu is subject to change. Offer is subject to availability
Please note: all card payments incur a service fee of 1.7%
Public holiday 15% surcharge | No split bills