



## BAR SEATING

### SAVOURY

Thick-cut chips, sea salt, herb aioli <i>gf, v, vga</i>	11
Crispy chickpea chips, salsa verde aioli, guindilla, fresh herbs <i>v, vg, gf (3pcs)</i>	11
Warm pita, whipped feta, chilli honey, thyme, toasted pine nuts <i>v</i>	13
Wild mushroom and taleggio arancini, aioli <i>gf, v (4pcs)</i>	14
Herb crusted mozzarella sticks, chilli mayonnaise <i>v (4pcs)</i>	16
Crispy calamari, sea salt, aioli <i>gf, df</i>	18
Creamy cauliflower soup, cheese croutes, crispy sage <i>v, gfa</i>	18
Hot smoked salmon salad, shaved fennel, kale, lettuce, cranberries, parmesan, croutes, ranch dressing <i>gfa, dfa</i>	21
Roast pumpkin rigatoni, salt baked ricotta, kale, pepperberry, lemon pangrattato <i>v, gfa</i>	23
Lamb, saltbush and potato pot pie, winter leaves, tomato relish <i>gfa</i>	24
Royale with Cheese – Commons burger, tomato, lettuce, pickled cucumber, burger sauce, thick-cut chips <i>gfa, dfa</i> <i>+\$5 for GF bun</i>	25
Vege burger, rocket, tomato, vegan herb mayo, dill pickle, thick-cut chips <i>v, vg, gfa</i> <i>+\$5 for GF bun</i>	25
Porchetta ciabatta roll, fennel and pistachio stuffing, aioli, sauteed Italian broccoli, thick-cut chips <i>gfa</i> <i>+\$5 for GF bun</i>	25

### SWEET

Sticky date pudding, caramel sauce, vanilla ice cream <i>v, gfa</i>	12
Tiramisu, coffee crumb <i>v</i>	13
Orange and cinnamon crème brulee tart <i>v, gfa</i>	13

### BOARDS

Cheese board – brie, aged cheddar, grapes, poppy seed and sesame lavosh, quince <i>v, gfa</i>	27
Grazing board – smokey eggplant dip, sliced ham, local cheddar, fennel salami, marinated olives, toasted sourdough <i>gfa</i>	27