



## **BAR MOUBRAY**

17 Moubray Street, Melbourne

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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

**@\_THECOMMONSCollective\_ | #ONLYATTHECOMMONS**

## TO EAT

<b>SMALLS</b>	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
	Wild mushroom and taleggio arancini, aioli (4pcs) <i>gf, v</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
	Grazing board – smokey eggplant dip, sliced ham, local cheddar, fennel salami, marinated olives, toasted sourdough <i>gfa</i>	28
<b>MAINS</b>	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, pepperberry, lemon pangrattato <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</i> +\$5 for GF bun	26
	Vege burger, rocket, tomato, vegan herb mayo, dill pickle, thick-cut chips <i>v, vg, gfa</i> +\$5 for GF bun	26
	Porchetta ciabatta roll, fennel and pistachio stuffing, aioli, sauteed Italian broccoli, thick-cut chips <i>gfa</i> +\$5 for GF bun	26
	Chicken parmigiana, tomato sugo, ham, cheese, green salad, thick-cut chips	28
	Roasted barramundi, potato puree, pepperonata, caperberries, dill <i>gf, dfa</i>	30
<b>SIDES</b>	Thick-cut chips, sea salt, herb aioli <i>gf, v, vga</i>	12
	Winter leaves, radish, feta, herbs, pomegranate dressing <i>gf, v, vga</i>	12
	Roasted heirloom carrots, golden raisin dressing, pistachios <i>v, vg, gf</i>	12
<b>SWEETS</b>	Sticky date pudding, caramel sauce, vanilla ice cream <i>v, gfa</i>	12
	Tiramisu, coffee crumb <i>v</i>	14
	Orange and cinnamon crème brulee tart <i>v, gfa</i>	14
	Cheese board — brie, aged cheddar, grapes, poppy seed and sesame lavosh, quince <i>v, gfa</i>	28
<b>KIDS</b>	Tomato penne, parmesan <i>v, gfa</i>	15
	Chicken goujons, thick-cut chips, tomato sauce	15

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

# COCKTAILS

## **SPICED MULLED WINE 15**

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

## **CLASSIC ITALIAN SPRITZ 16**

Orange and Mandarin Aperitif, Prosecco, Soda

## **LIMONCELLO SPRITZ 16**

Artisan Limoncello Liqueur, Prosecco, Soda, Lemon Squeeze

## **DARK 'N' STORMY 17**

Gosling's Black Seal Rum, Lime Juice, Ginger Beer, Candied Ginger

## **PORNSTAR MARTINI 18**

Wyborowa Vodka, Passoa Passionfruit Liqueur, Licor 43 Vanilla Liqueur, Lime Juice, Passionfruit Pulp, Simple Syrup

## **AMARETTO SOUR 18**

Disaronno Original Amaretto, Lemon Juice, Simple Syrup

## **NEGROSÉ 20**

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

## **SIGNORINA ROSA (PINK LADY) 20**

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

## **SPICY MARGARITA 20**

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

## **ESPRESSO MARTINI 20**

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

## **HOT IRISH WHIP 22**

Shanky's Original Black Liqueur Whisky Blend, Fresh Espresso, Whipped Cream, Biscoff Crumble, Chocolate Wafer

## **MAPLE CHERRY OLD FASHIONED 22**

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

## **BLACK MANHATTAN 22**

Rittenhouse Rye 100 Proof, Amaro Montenegro, Bitter Truth Old Time Aromatic Bitters, Orange Bitters, Maraschino Cherry

## **NEGRONI DI LUSSO 22**

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

## **QUINCY JONES 22**

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

## **CALYPSO KING 22**

Appleton Estate 8-Year-Old Rum, Havana Spiced Rum, Allspice Dram, Demerara Sugar, Ginger Soda, Orange and Angostura Bitters

## **SMOKE AND MIRRORS 22**

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

# WINE LIST

<b>FIZZ</b>	Tatachilla House Brut, Multi Regional Australia	10 / 45	
	Vigna 'Sanco' Prosecco, Valdobbiadene Italy	13 / 62	
	Baillieu Vintage Brut, Mornington Peninsula Australia	76	
	GH Mumm Cordon Rouge NV, Reims France	22 / 110 / 220 (magnum)	
	Champagne Thiénot x Penfolds Brut Rosé NV, Reims France	23 / 120	
	Bollinger Special Cuvée NV, Aÿ France	130	
	Billecart-Salmon Brut Rosé NV, Mareuil-sur-Aÿ France	170	
	Ruinart R de Ruinart Brut NV, Reims France	180	
	Perrier Jouët Belle Époque Vintage 2012, Épernay France	330	
	The Original Harry's Bar Bellini Sparkling Peach and Prosecco, Venice Italy	16 / 64	
	Fiore Pink Moscato 200ml Piccolo, Central Ranges Australia	12	
<b>WHITE</b>	Cantina Tollo Rocca Ventosa Terre Di Chiete Pinot Grigio, Abruzzo Italy	10 / 45	
	Flowerpot Sauvignon Blanc, Marlborough NZ	11 / 55	
	Debussy Reverie Chardonnay, Pays d'Oc France	11 / 55	
	Kumeu River Village Pinot Gris, Kumeu NZ	12 / 56	
	Redbank La Piazza Fiano, King Valley VIC	55	
	Indigo Vineyard Chardonnay, Beechworth VIC	58	
	Clonakilla Viognier Nouveau, Canberra District ACT	58	
	Joseph Cattin Pinot Gris, Alsace France	58	
	Carillion 'GM198' Clone Riesling, Orange NSW	58	
	Jim Barry Assyrtiko, Clare Valley VIC	68	
	Josef Chromy Chardonnay, Launceston TAS	68	
	Tarrawarra Estate 2019 Reserve Chardonnay, Yarra Valley VIC	83	
<b>ROSÉ &amp; CHILLED REDS</b>	Devils Lair Honeybomb Rosé, Margaret River WA	10 / 45	
	La Galope Rosé, Côtes De Gascogne France	12 / 56	
	Turkey Flat Rosé, Barossa Valley SA	14 / 60 / 98 (magnum)	
	Le Grand Cros L'Esprit de Provence Rosé, Provence France	16 / 64 / 110 (magnum)	
	Pt Leo Estate Rosé, Mornington Peninsula VIC	68	
	Chateau D'Esclans Whispering Angels Rosé, Provence France	78	
	Wine Gringo Grenache Nouveau, SA	10 / 45	
<b>RED</b>	Mesta Tempranillo, Castile Spain	10 / 45	
	Pizzini Sangiovese Shiraz, King Valley VIC	12 / 56	
	Longhop Old Vine Grenache, Adelaide Plains SA	12 / 56	
	Mount Macleod Pinot Noir, Gippsland VIC	15 / 62	
	Elgee Park Cabernet Merlot, Mornington Peninsula VIC	64	
	Poonawatta Four Corners Shiraz, Eden Valley SA	68	
	Dalrymple Vineyards Pinot Noir, Pipers River & Coal River Valley TAS	68	
	Cascina Ghercina Langhe DOC Nebbiolo, Langhe Italy	72	
	Pressing Matters Pinot Noir, Coal River Valley TAS	89	
	M. Chapoutier x Jasper Hill La Pléiade Shiraz, Heathcote VIC	95	
	Penfolds St Henri 2020 Shiraz, Barossa Valley SA	160	

## BEVERAGES

<b>TAP BEER</b>	<i>425ml Schooners</i>	
	Matilda Bay Hazy Lager (4.2%), VIC	10
	Pirate Life South Coast Pale Ale (4.4%), SA	11
	4 Pines American Amber Ale (5.1%), NSW	11
	Balter XPA (5%), QLD	12
	Peroni Nastro Azzurro (5.1%), Rome Italy	12
	Asahi Super Dry (5.1%), Osaka Japan	13
	Rotating Guest Tap (please ask staff)	
<b>PACKAGED</b>	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
	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
Matilda Bay Super Mild Pale Ale (3.5%), VIC	9.5	
<b>0.0%</b>	Peroni Nastro Azzurro Zero	8
	Bridge Road Brewers Free Time Pale Ale	10
	Altina Finger Lime Sauvignon Blanc	9
	Altina Sparkling Rosé with Native Rosella	9
	Altina Pepperberry Shiraz	9
	Spring Fling Mocktail, San Bitter Red, Passionfruit Pulp, Mint	10
	Garden Party Mocktail, Banks Botanical Non-Alc Spirit, Elderflower, Cucumber Puree, Yuzu and Lemon Juices, Tonic	10
	Banks Botanical Non-Alcoholic Yuzu Lemon Basil Tonic 250ml	11
	Bonsoy Beverage Co. Sparkling Coconut Water and Lychee 320ml	10
<b>SOFT &amp; JUICE</b>	Strangelove Lo-Cal Soda	7
	- <i>Cloudy Pear and Cinnamon</i>	
	- <i>Very Mandarin</i>	
	- <i>Jalapeño and Lime</i>	
	Finn Cold Pressed Juice 350ml	8
	- <i>Botanica - Kale, Nettle, Cucumber, Apple, Lemon &amp; Spinach</i> - <i>Antiox - Apple, Raspberry, Passionfruit &amp; Rhubarb</i>	
Pepsi, Pepsi Max, Solo, Lemonade	5	
Little Hampton 750ml Sparkling Water, Hepburn Springs	10	

# BEVERAGES

<b>CIDER &amp; SELTZER</b>	Harcourt Perry & Cider Makers Cider 375ml	12
	- <i>Apple Cider</i>	
	- <i>Pear Cider</i>	
<b>CIDER &amp; SELTZER</b>	Ray Hard Seltzer 330ml	10
	- <i>Lemon and Lime</i>	
	- <i>Black Cherry</i>	
<b>SPIRITS</b>	served with soda / dry ginger / tonic / cola / lemonade	12
	Absolut Vodka	
	Havana 3-Year-Old Rum	
	Havana Cuban Spiced Rum	
	Beefeater London Dry Gin	
	Fireball Cinnamon Whisky	
	Chivas Regal Whisky	
	Bulleit Bourbon	
	Jameson's Irish Whiskey	
	Canadian Club 1858 Blended Whisky	
Olmecca Blanco Tequila		
<b>GIN BAR</b>	served long over ice with 200ml bottle Strangelove Coastal Tonic	16
	Malfy	
	- <i>Pink Grapefruit</i>	
	- <i>Blood Orange</i>	
	- <i>Lemon</i>	
	Plymouth Sloe	
	Tanqueray No.10	
	Monkey 47 Schwarzwald Dry	
	Four Pillars Bloody Shiraz	
Ki No Bi Kyoto Dry		
<b>PREMIUM</b>	served with soda / dry ginger / tonic / cola / lemonade	
	Belvedere Pure Vodka	15
	Don Julio Reposado Tequila	16
	Ron Zacapa Centenario 23 Dark Rum	16
	Glenlivet Founders Reserve Single Malt Whisky	15
	Starward Two Fold Double Grain Whisky	15
	Ardbeg 10 Year Old Whiskey	16
	Nikka Taketsuru Pure Malt Whisky	18
	Lagavulin 16-Year-Old Islay Malt Whisky	18

# BEVERAGES

		<i>small</i>	<i>large</i>		
<b>COFFEE &amp; TEA</b>	Espresso	4.0		Cup of Milk	3.0
	Black Coffee	4.5	5.5	Extra Shot	0.5
	White Coffee	4.5	5.5	Extra Choc	0.3
	Chilled Filter Coffee	6.0		Extra Teabag	1.0
	Chai		6.0	Alternative Milk	1.0
	Hot Chocolate	4.5	5.5	Honey	0.7
	Babychino	2.5	3.5	Decaf	1.0
	Assorted Tea		5.5		
	- <i>Chamomile</i>				
	- <i>Earl Grey</i>				
	- <i>English Breakfast</i>				
	- <i>Lemongrass &amp; Ginger</i>				
	- <i>Peppermint</i>				
- <i>Victorian Sencha Green</i>					