

ROSÉ GARDEN

The Commons Collective

*Menu is subject to change. Please note: all card payments incur a service fee of 1.5%.
Public holiday 15% surcharge / Sunday 10% surcharge / No split bills*

ROSÉ GARDEN

ENTRÉES

Whipped ricotta, smoked olive oil, heirloom tomatoes, toasted sourdough <i>v, gfa</i>	18
Zucchini, lemon and haloumi croquettes, dill sauce (4) <i>v, gf</i>	18
Poached prawn, buttermilk crème, tobiko, toasted croute <i>gfa</i>	18
Crispy calamari, sea salt, paprika, lemon mayonnaise <i>gf, df</i>	21
Salmon rillettes, roe, lemon, beetroot fennel lavosh (3) <i>gf</i>	24
Garden flatbread, confit artichoke, ricotta, wild rocket, parmesan, pinenuts, citrus dressing <i>v</i>	26
Grazing plate – prosciutto, mortadella, melon, mozzarella, guindilla, sourdough <i>gfa</i>	30

MAINS

Citrus poached chicken and kale salad, smoked almonds, parmesan, Aleppo pepper <i>gf, dfa</i>	26
Commons chop salad – chickpeas, quinoa, cucumber, red pepper, fetta, red onion, smoked almonds, green olives, pomegranate seeds, green goddess dressing <i>v, gf, vga, dfa</i>	26
Rigatoni, vodka sauce, burrata, crispy chilli oil <i>v, gfa</i>	28
Chicken schnitzel Caesar – herb crumbed chicken, gem lettuce, croutons, bacon crumb, parmesan and Caesar dressing	28
Roasted barramundi, white bean puree, heirloom tomatoes, sauce vierge, basil <i>gf, df</i>	32
Braised beef short rib, potato puree, fennel summer salad, lime and chili salsa <i>gf, dfa</i>	35
Steak frites baguette, Commons herbed butter sauce, frites	35

SIDES

Thick-cut chips, herb salt, aioli <i>v, gfa, vga, dfa</i>	12
Garden leaves, radish, chives, shaved parmesan, buttermilk dressing <i>v, gf, vga, dfa</i>	12
Heirloom tomatoes, basil, buffalo mozzarella, herb oil <i>v, gf</i>	14
Charred broccolini, whipped feta, herbs, toasted seeds, citrus dressing <i>v, gf</i>	14

DESSERTS

Strawberry curd and mascarpone choux buns (3) <i>v</i>	16
Mango mousse, mandarin gel, vanilla crème, hazelnut jaconde <i>v</i>	16
Blackberry and dark chocolate frangipane tart, coconut gelato <i>v</i>	16

KIDS

Fish and chips, mayonnaise	16
Rigatoni, Napoli sauce, parmesan <i>v, gfa, dfa</i>	16

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

All menu items are subject to change. For dietary options, please ask waitstaff.

ROSÉ GARDEN

COCKTAILS

Fresh and Flirty

Limoncello Spritz	\$16
Artisan Limoncello Liqueur, Prosecco, Soda, Fresh Lemon Squeeze	
Classic Italian Spritz	\$16
Orange and Mandarin Aperitif, Prosecco, Soda	
Bellini	\$18
Cipriani Bellini Prosecco and White Peach 200ml Mini Bottle	
Charred Pineapple Mojito	\$18
Havana 3 Year Old Light and Tropical Spiced Rums, Fresh Pineapple Juice, Lime, Mint, Charred Pineapple	
Coastal Gimlet	\$18
Malfy Limone Gin, Yellow Chartreuse, Verjuice, Fresh Lime, Celery Juice	
Pornstar Martini	\$18
Vodka, Passionfruit Liqueur, Licor 43 Vanilla Liqueur, Lime Juice, Passionfruit Pulp, Simple Syrup	
Espresso Martini	\$21
Archie Rose Vodka, Coffee Liqueur, Coffee, Bling Beans	
Limoncello Sour	\$21
Limoncello, Fresh Lemon Juice, Simple Syrup, Thyme, Foam	
Amaretto Sour	\$21
Disaronno Original Amaretto, Lemon Juice, Simple Syrup	
Spicy Margarita	\$21
Olmeca Blanco Tequila, Triple Sec, Lime Juice, Agave Nectar, House Spicy Syrup	
Clover Club Tonic	\$21
Malfy Original Dry Gin, Fresh Raspberry Syrup, Lemon Juice, Fever Tree Mediterranean Tonic	
Rosé Negroni	\$21
Malfy Blood Orange Gin, Ruby Bitter Aperitif, Provence Rose, Simple Syrup, Ruby Grapefruit	

ROSÉ GARDEN

COCKTAILS

Big and Boozy from The Back Bar

Negroni Di Lusso	23
Malfy Original Italian Dry Gin, Antica Formula Vermouth, Campari	
Maple Cherry Old Fashioned	23
Jeffersons Small Batch Bourbon, Heering Cherry Liqueur, Maple Syrup, Angostura Bitters, Orange Bitters, Cherry Bitters	
Coastal Martinez	23
Manly Spirits Coastal Citrus Gin, Maidenii Red Vermouth, Luxardo Maraschino Liqueur, Angostura Orange Bitters	
Calypso King Rum Old Fashioned	23
Bambu Barbados Dark Rum, Havana Spiced Rum, Allspice Dram, Demerara Sugar, Ginger Soda, Orange & Angostura Bitters	
Smoke and Mirrors	23
Olmeca Blanco Tequila, Illegal Jovan Mezcal, Dash Ancho Reyes Verde Sweet Green Chilli Liqueur, Agave, Charred Cedar and Teapot Bitters	
Black Manhattan	25
Rittenhouse Rye 100 Proof Rye Whisky, Amaro Montenegro, Bitter Truth Old Time Aromatic Bitters, Orange Bitters, Maraschino Cherry	

MOCKTAILS

Fun but Sober

Spring Fling	10
San Bitter Red, Passionfruit Pulp, Mint	
Garden Party	12
Seedlip Non-Alcoholic Spirit, Cucumber, Yuzu, Elderflower, Tonic	
Banks Botanical Non-Alcoholic Yuzu Lemon Basil Tonic	13
Sparkling Water, Banks Herbarium Distilled Botanical Non-Alcoholic Spirit, Cane Sugar, Yuzu, Lemon Juice, Basil	

ROSÉ GARDEN

SPARKLING

Tatachilla House Brut, Multi Regional Australia	10 / 45
Cavaliere d'Oro Prosecco, Veneto Italy	13 / 62
Croser NV Blanc de Blancs, Adelaide Hills SA	67
Bailleau Vintage Brut, Mornington Peninsula VIC	79
GH Mumm Cordon Rouge NV, Reims France	26 / 125 / 260 (magnum)
Champagne Thiénot x Penfolds Brut Rosé NV, Reims France	130
Bollinger Special Cuvée NV, Aÿ France	140
Billecart-Salmon Brut Rosé NV, Mareuil-sur-Aÿ France	185
Ruinart R de Ruinart Brut NV, Reims France	185
Perrier Jouët Belle Époque Vintage 2012, Épernay France	330
Altina La Vie En Rose Non-Alcoholic Sparkling Rosé with Native Hibiscus and Rosella 250ml	11

WHITE

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	12 / 58
Kumeu River Village Pinot Gris, Kumeu NZ	12 / 58
Redbank La Piazza Fiano, King Valley VIC	59
Indigo Vineyard Chardonnay, Beechworth VIC	62
Joseph Cattin Pinot Gris, Alsace France	67
Carillion 'GM198' Clone Riesling, Orange NSW	67
Jim Barry Assyrtiko, Clare Valley VIC	72
Cloudy Bay Sauvignon Blanc, Marlborough NZ	75
Tarrawarra Estate 2017 Reserve Chardonnay Cellar Release, Yarra Valley VIC	83

ROSÉ AND CHILLED REDS

Devils Lair Honeybomb Rosé, Margaret River WA	10 / 45
Wine Gringo Grenache Nouveau, SA	10 / 45
La Galope Rosé, Côtes De Gascogne France	12 / 58
Pt Leo Estate Rosé, Mornington Peninsula VIC	88
Charles Melton Rose of Virginia Rosé, Barossa Valley	18 / 78
Le Grand Cros Domain Rosé, Provence France	18 / 78 / 145 (magnum)

RED

Mesta Tempranillo, Castile Spain	10 / 45
Pizzini Sangiovese Shiraz, King Valley VIC	12 / 58
Longhop Old Vine Grenache, Adelaide Plains SA	12 / 58
Mount Macleod Pinot Noir, Gippsland VIC	15 / 70
Elgee Park Cabernet Merlot, Mornington Peninsula VIC	73
Poonawatta Four Corners Shiraz, Eden Valley SA	79
Dalrymple Vineyards Pinot Noir, Pipers River & Coal River Valley TAS	82
Cascina Ghercina Langhe DOC Nebbiolo, Langhe Italy	90
M. Chapoutier x Jasper Hill La Pléiade Shiraz, Heathcote VIC	110

ROSÉ GARDEN

TAP BEER (425ML SCHOONERS)

Mountain Goat Very Enjoyable Beer (4.2%) VIC	11
Pirate Life South Coast Pale Ale (4.4%) SA	12
Mountain Goat Summer Ale (4.7%) VIC	12
Balter XPA (5%) QLD	14
Peroni Nastro Azzurro (5.1%) Rome, Italy	14
Asahi Super Dry (5.1%) Osaka, Japan	15
Rotating Guest Tap (please ask staff)	

PACKAGED BEER

Matilda Bay Super Mild Ale Mid Strength 375ml Can (3.5%) VIC	10
Corona Extra 355ml (4.5 %) Mexico City, Mexico	12
Tetley's Smooth Ale 440ml Can (3.6%) Leeds, UK	14
Pilsner Urquell Fully Imported 500ml Can (4.4%), Czech Republic	15
Erdinger Kristall Weissbier 500ml (5.3%) Bavaria, Germany	17
Peroni Nastro Azzurro Zero 330ml (0.0%) Rome, Italy	9
Bridge Road Brewers Free Time Non-Alcoholic Pale Ale 375ml Can (0.5%) VIC	10

CIDER & SELTZER

Harcourt Perry & Cider Makers Cider 375ml	13
- <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>	

ROSÉ GARDEN

HOUSE SPIRITS

14

served with soda / dry ginger / tonic / cola / lemonade

Absolut Vodka

Havana 3-Year-Old Rum

Havana Cuban Spiced Rum

Beefeater London Dry Gin

Chivas Regal Whisky

Bulleit Bourbon

Jameson Irish Whisky

Canadian Club 1858 Blended Whisky

Olmecca Blanco Tequila

GIN BAR

served long over ice with Strangelove Coastal Tonic

Malfy

16

- *Originale (Original)*

- *Con Limone (Lemon)*

- *Con Arancia (Blood Orange)*

- *Gin Rosa (Pink Grapefruit)*

Plymouth Sloe

16

Four Pillars Bloody Shiraz

16

Tanqueray No. 10

18

Monkey 47 Schwarzwald Dry

18

Ki No Bi Kyoto Dry

20

PREMIUM

served with soda / dry ginger / tonic / cola / lemonade

Belvedere Pure Vodka

15

Don Julio Reposado Tequila

18

Ron Zacapa Centenario 23 Dark Rum

18

Glenlivet Founders Reserve Single Malt Whisky

15

Starward Two Fold Double Grain Whisky

15

Ardbeg 10 Year Old Whisky

19

Nikka Taketsuru Pure Malt Whisky

19

Lagavulin 16-Year-Old Islay Malt Whisky

20

LIQUEUR

10

Voir Blueberry Vodka

Fireball Cinnamon Whisky

Screwball Peanut Butter Whisky

Cazcabel Coffee Tequila Liqueur

Shanky's Whip Irish Whisky Liqueur

ROSÉ GARDEN

SOFT DRINK & JUICE

Pepsi, Pepsi Max, Solo, Lemonade	5
Strangelove Lo-Cal Soda	7
- <i>Cloudy Pear and Cinnamon</i>	
- <i>Very Mandarin</i>	
- <i>Jalapeño and Lime</i>	
Bonsoy Sparkling Coconut Water with Lychee 320ml	9
Allies Cold Pressed Juice 300ml	9
- <i>Love Beets – Carrot, Beetroot, Green Apple, Lime, Ginger</i>	
- <i>Daily Greens – Celery, Green Apple, Spinach, Lemon, Ginger, Botanicals</i>	

COFFEE & TEA

SML / LGE

ADD ONS

Blended Coffee Beans – Ethiopia, Brazil, PNG		
- <i>Espresso</i>	40	Cup of Milk 3.0
- <i>Black Coffee</i>	4.5 / 5.5	Extra Shot 0.5
- <i>White Coffee</i>	4.5 / 5.5	Extra Choc 0.3
Chilled Filter Coffee	60	Extra Teabag 1.0
Chai	60	Alternative Milk 1.0
Hot Chocolate	4.5 / 5.5	Honey 0.7
- <i>Mörk Milk chocolate – 50% cacao</i>		Decaf 1.0
- <i>Mörk Dark chocolate – 85% cacao</i>		
Babychino	2.5 / 3.5	
Assorted Tea	5.5	
<i>Chamomile / Earl Grey / English Breakfast / Lemongrass & Ginger / Peppermint / Victorian Sencha Green</i>		