

THE
COMMONS
COLLECTIVE

*Bottomless Pasta
Package*

AUTUMN/WINTER 2025

The Commons Collective Bottomless Pasta Package

House Rules

DON'T RUN LATE!

Our 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 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



Bottomless Pasta Sessions

Friday Sessions (\$80pp)

Session Times

6pm – 8pm

Package Inclusions

Warm focaccia with olive oil and balsamic, two pasta options to start with, one shared side option

Bottomless Drinks

House sparkling, House Wines and Beer
Classic Italian Spritz, Limoncello Spritz, Coastal Gimlet,
Charred Pineapple Mojito, Espresso Martini

Saturday Sessions (\$80pp)

Session Times

1pm – 3pm

6pm – 8pm

Package Inclusions

Warm focaccia with olive oil and balsamic, two pasta options to start with, one shared side option

Bottomless Drinks

House sparkling, House Wines and Beer
Classic Italian Spritz, Limoncello Spritz, Coastal Gimlet,
Charred Pineapple Mojito, Espresso Martini

Sunday Sessions (\$80pp)

Session Times

1pm – 3pm

Package Inclusions

Warm focaccia with olive oil and balsamic, two pasta options to start with, one shared side option

Bottomless Drinks

House sparkling, House Wines and Beer
Classic Italian Spritz, Limoncello Spritz, Coastal Gimlet,
Charred Pineapple Mojito, Espresso Martini

We have a non-alcoholic package available which includes a selection of mocktails, non-alcoholic sparkling, wine, beer, soft drink and juice. This package is also \$80pp.



The Menu

TO START

Warm focaccia, olive oil and balsamic

TO EAT

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

Rigatoni, vodka sauce, burrata and crispy chilli oil *v, gfa*

Pork casarecce, sage and citrus butter

Baked gnocchi, herb pesto, pecorino gratin

Lamb bolognese bucatini, rosemary pangrattato

TO SHARE

Please select one option for the table to share:

Cacio e pepe fat chips *v, gf, vga*

Winter green leaves, radish, herbs, lemon dressing *vg, gf*

The last call for pasta is 30 minutes before your booking ends.

Please note, for groups of 15 or more, you will need to pre-select 2x pasta dishes to be served for all guests. Once both servings have been finished, you can then order your next round of pasta!

*V = Vegetarian, VA = Vegetarian Available, VG = Vegan,
VGA = Vegan Available, GF = Gluten Free, GFA = Gluten Free Available
Options available for vegans and garlic/onion intolerance.*

All menu items are subject to change.



The Drinks

CLASSIC ITALIAN SPRITZ

Orange and Mandarin Aperitif, Prosecco, Soda

LIMONCELLO SPRITZ

Artisan Limoncello Liqueur, Prosecco, Soda, Lemon Squeeze

COASTAL GIMLET

Manly Spirits Coastal Citrus Gin, Yellow Chartreuse, Verjus, Lime, Fresh Celery Puree, Mint

CHARRED PINEAPPLE MOJITO

Havana 3 Year Old Light and Tropical Spiced Rums, Fresh Pineapple Juice, Lime, Mint, Charred Pineapple Soda

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Cold Drip Coffee

Unlimited house sparkling, wine, and beer included.

*The last call for drinks is 10 minutes before your booking ends.
Please note, we have a non-alcoholic package available which includes
non-alcoholic sparkling, wine, beer and mocktails.
This package is also \$80pp.*



[CONTACT US](#) ↓

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