

# LET'S EAT!

## Smalls

Warm pita, smoked eggplant dip, spiced sesame <i>gfa, v</i>	\$15
Cauliflower bites, vegan mayonnaise <i>vg, v, df</i>	\$15
Mini potato cakes, vinegar salt, whipped tarama <i>df</i>	\$16
Wild mushroom, chestnut and Fontina arancini, aioli <i>v</i>	\$16
Herb crusted mozzarella sticks, chilli mayonnaise <i>v</i>	\$18
Crispy calamari, sea salt, aioli <i>gf, df</i>	\$20
The Commons Xmas prawn cocktail, Marie rose sauce, tabasco <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 and watercress <i>gfa</i>	\$30

## Mains

Broccoli and cheddar soup, sourdough croutes, herb oil <i>v, gfa</i>	\$20
Smoked trout kale salad, avocado, smoked almonds, parmesan, cranberries, lemon dressing <i>gf</i>	\$24
Potato gnocchi, winter greens, herb and nut pesto, creme fraiche, parmesan <i>gfa, v</i>	\$25
Lamb Sheperds pie, seasonal salad, tomato relish <i>gf</i>	\$26
Roast chicken ciabatta, hazelnut and cranberry stuffing, gravy dipping sauce	\$26
Commons beef burger, tomato, lettuce, cheese, pickled cucumber, burger sauce, thick-cut chips <i>gfa, dfa</i> +\$5 for gluten-free bun	\$26
Veggie burger, tomatillo and herb vegan aioli, rocket, tomato, cheese, thick-cut chips <i>v, dfa, vga, gfa</i> +\$5 for gluten-free bun	\$26
Christmas parmigiana, chicken schnitzel, tomato sugo, Christmas ham, cheese, green salad, thick-cut chips	\$30
Roast barramundi, cauliflower puree, green beans, a la grecque dressing <i>gf</i>	\$32

## Sides

Thick-cut chips, sea salt and herb aioli <i>gfa, v, vga, dfa</i>	\$12
Sweet potato chips, aioli <i>gfa, v, vga, df</i>	\$12
Winter green leaves, radish, herbs, pomegranate dressing <i>gf, df, v, vg</i>	\$12
Honey roasted heirloom carrots, goats cheese, sour cherry dressing, pistachios <i>v, gf</i>	\$14

## Desserts

Sticky date pudding, caramel sauce, vanilla ice cream <i>v, gfa</i>	\$14
Tiramisu, dark chocolate cocoa <i>v</i>	\$14
Peppermint crisp cake, chocolate, sponge, peppermint crème <i>v</i>	\$16
Cheese board – brie, cheddar, grapes, lavosh crackers <i>v, gfa</i>	\$30

## Kids

Tomato penne, parmesan <i>v, gfa, dfa, vga</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

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