



## **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 1.5%  
Public holiday 15% surcharge | No split bills

## TO EAT

<b>SMALLS</b>	Cauliflower bites, vegan mayonnaise <i>vg, v, df</i>	15
	Warm pita, smoked eggplant dip, spiced sesame <i>gfa, v</i>	15
	Mini potato cakes, vinegar salt, whipped tarama <i>df</i>	16
	Wild mushroom and Fontina arancini, aioli <i>v</i>	16
	Herb crusted mozzarella sticks, chilli mayonnaise <i>v</i>	18
	Grilled prawn, green goddess sauce, roe and herbs <i>gf</i>	20
	Crispy calamari, sea salt, aioli <i>gf, df</i>	20
	Grazing board, smoked almond romesco, marinated olives, local cheddar, fennel salami, smoked ham, toasted sourdough <i>gfa</i>	30
<b>MAINS</b>	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
	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
	Parmigiana, chicken schnitzel, tomato sugo, ham, cheese, green salad, thick-cut chips	30
	Roast barramundi, cauliflower puree, green beans, a la grecque dressing <i>gf</i>	32
Sirloin steak frites baguette, house herbed butter sauce, frites	35	
<b>SIDES</b>	Thick-cut chips, sea salt and herb aioli <i>gfa, v, vga, dfa</i>	12
	Winter green leaves, radish, herbs, pomegranate dressing <i>gf, df, v, vg</i>	12
	Honey roasted heirloom carrots, goats cheese, lemon dressing, pistachios <i>gf, v</i>	14
<b>SWEETS</b>	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
<b>KIDS</b>	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, DF = Dairy Free, DFA = Dairy Free Available*

## COCKTAILS

### *Fresh and Flirty*

<b>LIMONCELLO SPRITZ</b>	16
Artisan Limoncello Liqueur, Prosecco, Soda, Fresh Lemon Squeeze	
<b>CLASSIC ITALIAN SPRITZ</b>	16
Orange and Mandarin Aperitif, Prosecco, Soda	
<b>BELLINI</b>	18
Cipriani Bellini Prosecco and White Peach 200ml Mini Bottle	
<b>CHARRED PINEAPPLE MOJITO</b>	18
Havana 3 Year Old Light and Tropical Spiced Rums, Fresh Pineapple Juice, Lime, Mint, Charred Pineapple	
<b>COASTAL GIMLET</b>	18
Malfy Limone Gin, Yellow Chartreuse, Verjuice, Fresh Lime, Celery Juice	
<b>PORNSTAR MARTINI</b>	18
Vodka, Passionfruit Liqueur, Licor 43 Vanilla Liqueur, Lime Juice, Passionfruit Pulp, Simple Syrup	
<b>ESPRESSO MARTINI</b>	21
Archie Rose Vodka, Coffee Liqueur, Coffee, Bling Beans	
<b>LIMONCELLO SOUR</b>	21
Limoncello, Fresh Lemon Juice, Simple Syrup, Thyme, Foam	
<b>AMARETTO SOUR</b>	21
Disaronno Original Amaretto, Lemon Juice, Simple Syrup	
<b>SPICY MARGARITA</b>	21
Olmeca Blanco Tequila, Triple Sec, Lime Juice, Agave Nectar, House Spicy Syrup	
<b>ROSÉ NEGRONI</b>	21
Malfy Blood Orange Gin, Ruby Bitter Aperitif, Provence Rose, Simple Syrup, Ruby Grapefruit	

## COCKTAILS

### *Big and Boozy from The Back Bar*

<b>WHITE NEGRONI</b>	<b>22</b>
Tanqueray No.10 Gin, Cocchi Americano, Suze Gentian Liqueur, Bianco Vermouth	
<b>NEGRONI DI LUSSO</b>	<b>23</b>
Malfy Original Italian Dry Gin, Antica Formula Vermouth, Campari	
<b>MAPLE CHERRY OLD FASHIONED</b>	<b>23</b>
Jeffersons Small Batch Bourbon, Heering Cherry Liqueur, Maple Syrup, Angostura Bitters, Orange Bitters, Cherry Bitters	
<b>MARTINEZ</b>	<b>23</b>
Manly Spirits Coastal Citrus Gin, Maidenii Red Vermouth, Luxardo Maraschino Liqueur, Angostura Orange Bitters	
<b>CALYPSO KING RUM OLD FASHIONED</b>	<b>23</b>
Bambu Barbados Dark Rum, Havana Spiced Rum, Allspice Dram, Demerara Sugar, Ginger Soda, Orange & Angostura Bitters	
<b>SMOKE AND MIRRORS</b>	<b>23</b>
Olmecca Blanco Tequila, Illegal Jovan Mezcal, Dash Ancho Reyes Verde Sweet Green Chilli Liqueur, Agave, Charred Cedar and Teapot Bitters	
<b>BLACK MANHATTAN</b>	<b>25</b>
Rittenhouse Rye 100 Proof Rye Whisky, Amaro Montenegro, Bitter Truth Old Time Aromatic Bitters, Orange Bitters, Maraschino Cherry	

## MOCKTAILS

### *Fun but Sober*

<b>SPRING FLING</b>	<b>10</b>
San Bitter Red, Passionfruit Pulp, Mint	
<b>GARDEN PARTY</b>	<b>12</b>
Seedlip Non-Alcoholic Spirit, Cucumber, Yuzu, Elderflower, Tonic	
<b>BANKS BOTANICAL NON-ALCOHOLIC YUZU LEMON BASIL TONIC</b>	<b>13</b>
Sparkling Water, Banks Herbarium Distilled Botanical Non-Alcoholic Spirit, Cane Sugar, Yuzu, Lemon Juice, Basil	

# WINE LIST

## SPARKLING

Tatachilla House Brut, Multi Regional Australia	10 / 45
Cavaliere d'Oro Prosecco, Veneto Italy	13 / 62
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
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

## WHITE

Cantina Tollo Rocca Ventosa Terre Di Chiete Pinot Grigio, Abruzzo Italy	10 / 45
Flowerpot Sauvignon Blanc, Marlborough NZ	11 / 55
Scotchman's Hill 'The Hill' Unwooded Chardonnay, Bellarine Peninsula VIC	11 / 55
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
Bellvale Pinot Noir, Gippsland VIC	14 / 60
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

# BEVERAGES

## TAP BEER (SCHOONERS/JUGS)

Mountain Goat Very Enjoyable Beer (4.2%) VIC	10 / 40
4 Pines Pacific Ale (3.5%) NSW	10 / 40
Mountain Goat Tasty Pale Ale (4.4%) VIC	11 / 44
Balter XPA (5%) QLD	12 / 48
Peroni Nastro Azzurro (5.1%) Rome, Italy	13 / 52
Asahi Super Dry (5.1%) Osaka, Japan	14 / 56
Rotating Guest Tap (please ask staff)	

## PACKAGED BEER

Mountain Goat Billy The Mid 375ml Can (3.5%) VIC	10
Corona Extra 335ml Bottle (4.5 %) Mexico City, Mexico	11
4 Pines Pale Ale 330ml Bottle (5.1%) NSW	12
Tetley's Smooth Ale 440ml Can (3.6%) Leeds, UK	13
Pilsner Urquell Fully Imported 500ml Can (4.4%), Czech Republic	14
Erdinger Kristall Weissbier 500ml Bottle (5.3%) Bavaria, Germany	16

## 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>	

# BEVERAGES

## HOUSE SPIRITS

14

*served with soda / dry ginger / tonic / pepsi / 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 / pepsi / 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 SHOTS

10

Voir Blueberry Vodka  
Fireball Cinnamon Whisky  
Skrewball Peanut Butter Whisky  
Cazcabel Coffee Tequila Liqueur  
Shanky's Whip Irish Whisky Liqueur

## BEVERAGES

### NON-ALCOHOLIC

Altina La Vie En Rose Sparkling Rosé	9
Altina Finger Lime Sauvignon Blanc	9
Altina Pepperberry Shiraz	9
Asahi Super Dry Zero 330ml Bottle	9
Bonsoy Sparkling Coconut Water with Lychee 320ml	9
Bridge Road Brewing Free Time Pale Ale	10
Strangelove Lo-Cal Soda	7
- <i>Cloudy Pear and Cinnamon</i>	
- <i>Very Mandarin</i>	
- <i>Jalapeño and Lime</i>	
Pepsi, Pepsi Max, Solo, Lemonade	5
Spring Valley Juices – <i>Orange, Apple, Pineapple or Cranberry</i>	6
Little Hamptons 750ml Sparkling Water, Hepburn	10

### COFFEE & TEA

	SML / LGE	ADD ONS	
Blended Coffee Beans – Ethiopia, Brazil, PNG			
- <i>Espresso</i>	40	Cup of Milk	30
- <i>Black Coffee</i>	4.5 / 5.5	Extra Shot	0.5
- <i>White Coffee</i>	4.5 / 5.5	Extra Choc	0.3
Chai	60	Extra Teabag	10
Hot Chocolate	4.5 / 5.5	Alternative Milk	10
- <i>Mörk Milk chocolate – 50% cacao</i>		Honey	0.7
Babychino	2.5 / 3.5	Decaf	10
Assorted Tea	5.5		
<i>Chamomile / Earl Grey / English Breakfast / Lemongrass &amp; Ginger / Peppermint / Victorian Sencha Green</i>			