

THE  
COMMONS  
COLLECTIVE

Christmas at The Commons

Winter 2025



# Christmas at *The Commons*

It's beginning to look a lot like Christmas! Have yourself a merry little Christmas (in Winter). Get into the festive spirit and join us for Christmas in the bar. We've got everything you could ever ask for - expect a themed menu, special edition cocktails, and your favourite holiday tunes.

Join us Thursday - Sunday for lunch or dinner, and get the whole group dressed in their favourite ugly Christmas sweaters.

For groups of 20 or more, all guests will need to be on a food and beverage package for the booking. Please contact our Reservations Team for more information on packages and pricing. Dietary requirements are welcome and can be accommodated with advance notice. We recommend you let us know at the time of booking to ensure we can meet your needs.

Available in Bar Moubray only, from June to August.

*No split bills.*





# Seated *Packages*

Christmas at The Commons available in Bar Moubray only.



## Seated Package including Beverage Package One

### 2 Courses

3 hours	\$100pp
4 hours	\$115pp

### 3 Courses

3 hours	\$115pp
4 hours	\$130pp



## Seated Package including Beverage Package Two

### 2 Courses

3 hours	\$115pp
4 hours	\$130pp

### 3 Courses

3 hours	\$130pp
4 hours	\$145pp



## Food Only Seated Package

2 courses	\$60pp
3 courses	\$85pp

Beverages charged on consumption.  
Available Thursday & Friday only.  
Available in Bar Moubray only.



## 30 Minute Extension (per person)

Beverage Package One	\$10pp
Beverage Package Two	\$15pp
Non Alcoholic	\$5pp

### Timings

Lunch bookings can be made between 12:00pm and 1:00pm (must conclude by 4:30pm).  
Dinner bookings can be made between 5:30pm to 7:00pm (must conclude by 10:00pm).



# Seated Package *Menu*

*Please note, menu items are subject to change.*

## Entrée

*Please choose two of the following items to be served alternatively:*

The Commons Xmas prawn cocktail, Marie rose sauce, tabasco *gf, df*

Spiced cauliflower bites, whipped tahina, fresh herbs, pomegranate, chilli oil *v, vg, df*

Warm pita, smoked eggplant dip, spiced sesame *gfa, v*

Crispy calamari, sea salt, aioli *gf, df*

## Mains

*Please choose two of the following items to be served alternatively:*

Potato gnocchi, winter greens, herb and nut pesto, creme fraiche, parmesan *gfa, v*

Roast barramundi, cauliflower puree, green beans, a la grecque dressing *gf*

Lamb Sheperds pie, seasonal salad, tomato relish *gf*

Chicken schnitzel, green goddess sauce, fennel, herb and parmesan slaw, thick-cut chips

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

*\*Children's Package available for kids under 12 years (\$40pp).*





# Seated Package *Menu*

*Please note, menu items are subject to change.*

## Sides

*Additional \$12 per side:*

Thick-cut chips, sea salt, herb aioli *gfa, v, vga, dfa*

Winter green leaves, radish, herbs, pomegranate dressing *gf, df, v, vg*

Honey roasted heirloom carrots, goats cheese, lemon dressing, pistachios *v, gf*

## Dessert

*Please choose two of the following items to be served alternatively:*

Sticky date pudding, caramel sauce, vanilla ice cream *v, gfa*

Tiramisu, dark chocolate cocoa *v*

Peppermint crisp cake, chocolate, sponge, peppermint crème *v*

Cheese board – brie, cheddar, grapes, lavosh crackers *v, gfa*

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# Beverage *Packages*

## Beverage Package One

**Sparkling**  
Tatachilla Sparkling, Multi-Regional

**White**  
Roccaventosa Terre Di Chiete Pinot Grigio,  
Abruzzo

**Rosé**  
Honeybomb (by Devils Lair) Rosé, Margaret River

**Red**  
Mesta Tempranillo, Castile

**Beer**  
Peroni Nastro Azzuro

**Including** all Non-Alcoholic options

## Beverage Package Two

**Sparkling**  
Bailleau Vintage Brut, Mornington Peninsula

**White**  
Joseph Cattin Pinot Gris, Alsace  
Indigo Vineyard Chardonnay, Beechworth

**Rosé**  
Le Grand Cros L’Esprit de Provence Rosé,  
Provence

**Red**  
Dalrymple Vineyards Pinot Noir, Pipers River &  
Coal River Valley  
Poonawatta Four Corners Shiraz, Eden Valley

**Beer**  
Peroni Nastro Azzuro  
4 Pines Pale Ale

**Including** all Non-Alcoholic options

## Non-Alcoholic

**Sparkling**  
Altina Sparkling Rosé with Native Rosella,  
Australia

**White**  
Altina Finger Lime Sauvignon Blanc, Australia

**Red**  
Altina Pepperberry Shiraz, Australia

**Beer**  
Asahi Zero

**Including**  
Soft Drink  
Juice

\*Please note, menu items are subject to change. When applicable, beverages must be selected a week in advance of your booking date, after which time it will be Bartender’s choice.



CONTACT US ↓

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