



**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

SMALLS	Orange and bay marinated olives <i>vg</i>	14
	French onion dip with warm pita <i>v</i>	15
	Manchego croquettes, paprika aioli (4) <i>v</i>	16
	Spiced cauliflower bites, vegan mayonnaise <i>vg</i>	16
	Salmon (a) rillettes with grilled sourdough, cornichons, roe (a)	18
	Salt and pepper calamari (i), tartare, lemon	20
	Winter flatbread with San Daniele prosciutto, buffalo mozzarella, crispy rosemary, and chilli oil	22
	Grazing board; Grandmother ham, sopressa, local cheddar, marinated olives, fire roast peppers, grilled sourdough	30
MAINS	Glazed pumpkin with ancient grains, sunflower seed puree, chickpeas, toasted seeds and dill dressing <i>vg</i>	24
	Potato gnocchi with winter greens, herb and nut pesto, creme fraiche, parmesan <i>v</i>	25
	Kale and avocado salad, smoked almonds, parmesan, cranberries, and your choice of hot smoked trout (a) or herb crusted chicken schnitzel	26
	Commons beef burger, lettuce, tomato, cheese, pickled cucumber, burger sauce, thick-cut chips	26
	Veggie burger, rocket, tomato, cheese, tomatillo and herb vegan aioli, thick-cut chips <i>v</i>	26
	Lamb Shepherds pie, seasonal salad, tomato relish	28
	Roast barramundi (a), potato puree, pepperonata, caperberries, dill	32
	Parmigiana, chicken schnitzel, tomato sugo, ham, cheese, green salad, thick-cut chips	32
Sirloin Steak Baguette, cheddar, green herb sauce, rocket, thick-cut chips	35	

*Dietaries: v = vegetarian, vg = vegan, Seafood: (a) = australian, (i) = imported*

*\*We cater for dietary requirements (e.g. gluten intolerance, lactose intolerance etc.) individually, so you don't need to select options based on those with dietaries as they will be provided with their own meal. Please ask your server.*

*All menu items are subject to change.*

## TO EAT

SIDES	Thick-cut chips, sea salt, herb aioli <i>v</i>	12
	Winter mixed leaves, fennel, lemon dressing <i>vg</i>	12
	Sauteed kale and broccolini, garlic and olive oil <i>vg</i>	14
	Crispy potato cakes, truffle mayonnaise, parmigiano <i>v</i>	14
DESSERT	Mini tiramisu brownie bites, gold dusted espresso beans (3)	14
	Pecan pie cheesecake, cream cheese, maple syrup, pecan butter, Bourbon cinnamon cream	16
	Sticky date pudding, caramel sauce, vanilla ice cream	16
	Cheese board; brie, cheddar, grapes, lavosh crackers <i>v</i>	30
KIDS	Tomato penne, parmesan <i>v</i>	16
	Chicken goujons, tomato sauce, thick-cut chips	16
	Cheeseburger spring rolls, burger sauce, thick-cut chips	16

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## COCKTAILS

*Fresh & Flirty*

LIMONCELLO SPRITZ	16
Artisan Limoncello Liqueur, Prosecco, Soda	
CLASSIC ITALIAN SPRITZ	16
Orange and Mandarin Aperitif, Prosecco, Soda	
HUGO SPRITZ	16
Elderflower Liqueur, Prosecco, Soda	
BELLINI	18
Cipriani Bellini Prosecco and White Peach	
HONEE BEE	18
Malfy Limone Gin, Bergamot Liqueur, Strega Liqueur, Lemon Juice, Honey Syrup	
VIOLET FIRE	18
Absolut Vodka, Blackberry Liqueur, Lemon Juice, House Chilli Syrup	
CHARRED PINEAPPLE MOJITO	20
Havana 3-Year-Old Light and Tropical Spiced Rums, Pineapple Juice, Lime Juice, Mint, Charred Pineapple	
PORNSTAR MARTINI	20
Archie Rose Vodka, Passionfruit Liqueur, Licor 43 Vanilla Liqueur, Lime Juice, Passionfruit, Simple Syrup	
LIMONCELLO SOUR	20
Tommy's Limoncello, Lemon Juice, Simple Syrup	
AMARETTO SOUR	20
Disaronno Original Amaretto, Lemon Juice, Simple Syrup	
SPICY MARGARITA	20
Olmeca Blanco Tequila, Triple Sec, Lime Juice, Agave Nectar, House Spicy Syrup	
ESPRESSO MARTINI	20
Archie Rose Vodka, Coffee Liqueur, Coffee	

## COCKTAILS

*Big & Boozy from The Back Bar*

WHITE NEGRONI	24
Tanqueray No.10 Gin, Cocci Americano, Suze Gentian Liqueur, Bianco Vermouth	
NEGRONI DI LUSSO	24
Malfy Originale Dry Gin, Antica Formula Vermouth, Campari	
BULL BY THE HORNS	24
Lot 40 Canadian Rye Whiskey, Dolin Sweet Vermouth, Cynar, Maraschino Liqueur	
MAPLE CHERRY OLD FASHIONED	24
Jeffersons Small Batch Bourbon, Heering Cherry Liqueur, Maple Syrup, Angostura Bitters, Orange Bitters, Cherry Bitters	
CALYPSO OLD FASHIONED	24
Bambu Barbados Dark Rum, Havana Spiced Rum, Allspice Dram, Demerara Sugar, Ginger Soda, Orange & Angostura Bitters	
SMOKE & MIRRORS	24
Olmeca Blanco Tequila, Illegal Jovan Mezcal, Ancho Reyes Verde Sweet Green Chilli Liqueur, Agave, Charred Cedar and Teapot Bitters	
BLACK MANHATTAN	24
Rittenhouse Rye 100 Proof Rye Whisky, Amaro Montenegro, Bitter Truth Old Time Aromatic Bitters, Orange Bitters, Maraschino Cherry	

## WINE LIST

### SPARKLING

Tatachilla Brut, Multi Regional Australia	12 / 55
Da Luca Prosecco, Veneto Italy	14 / 70
Baillieu Vintage Brut, Mornington Peninsula VIC	79
GH Mumm Cordon Rouge NV, Reims France	25 / 125 / 250 ( <i>magnum</i> )
Billecart-Salmon Brut Rosé NV, Mareuil-sur-Aÿ France	185
Ruinart Blanc de Blancs NV, Reims, France	260
Perrier Jouët Belle Époque Vintage 2012, Épernay France	330

### WHITE

Cantina Tollo Rocca Ventosa Terre Di Chiete Pinot Grigio, Abruzzo Italy	12 / 55
Babich Black Label Sauvignon Blanc, Marlborough NZ	13 / 58
Scotchman's Hill 'The Hill' Chardonnay, Bellarine Peninsula VIC	13 / 60
Kumeu River Village Pinot Gris, Kumeu NZ	13 / 60
Indigo Vineyard Chardonnay, Beechworth VIC	62
Joseph Cattin Pinot Gris, Alsace France	67
Cloudy Bay Sauvignon Blanc, Marlborough NZ	75
Tarrawarra Estate 2017 Reserve Chardonnay Cellar Release, Yarra Valley VIC	83

### ROSÉ & CHILLED REDS

La Galope Rosé, Côtes De Gascogne France	12 / 58
Wine Gringo Grenache Nouveau, SA	12 / 58
Pt Leo Estate Rosé, Mornington Peninsula VIC	88
Le Grand Cros Domain Rosé, Provence France	18 / 78 / 145 ( <i>magnum</i> )

### RED

Mesta Tempranillo, Castile Spain	12 / 55
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

*\*Please note, wines may have traces of egg whites*

## 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 355ml (4.5 %) Mexico City, Mexico	11
Stomping Ground Hop Stomper IPA 355ml Can (6.0%), VIC	12
Pilsner Urquell 500ml Can (4.4%) Plzeň, Czech Republic	14
Erdinger Kristall Weissbier 500ml (5.3%) Bavaria, Germany	16
Brouwerij Bosteels Tripel Karmeliet Golden Ale 330ml Bottle (8.4%) Buggenhout, Belgium	17

### CIDER & SELTZER

Harcourt Perry & Cider Makers Cider 375ml	12
— Apple	
— Pear	
Moon Dog Fizzer Alcoholic Seltzers 330ml	10
— Piney Limey	
— Tropical Crush	
— Guava Splash	

## BEVERAGES

### HOUSE SPIRITS

12

*Served with soda / dry ginger / tonic / pepsi / lemonade*

Absolut Vodka

Havana Club 3-Year-Old Rum

Havana Club Cuban Spiced Rum

Beefeater London Dry Gin

Chivas Regal Whisky

Bulleit Bourbon

Jameson Irish Whiskey

Canadian Club 1858 Blended Whisky

Olmeca Blanco Tequila

### GIN BAR

*Served long over ice with Strangelove Coastal Tonic*

Malfy

14

— 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

## BEVERAGES

### 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

### SHOTS

12

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

## BEVERAGES

### MOCKTAILS

Sammy Piquant Mediterranean Yuzu Gentian and Cassia Spritz	12
Banks Botanicals Yuzu, Basil and Lemon Tonic	12
Bonsoy Sparkling Coconut Water with Lychee	12

### 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
Bridge Road Brewing Free Time Pale Ale	10
Strangelove Lo-Cal Soda	7
– Cloudy Pear and Cinnamon	
– Very Mandarin	
– Jalapeño and Lime	
Pepsi, Pepsi Max, Solo, Lemonade	5
Spring Valley Juices – <i>Orange, Apple, Pineapple or Cranberry</i>	6

### COFFEE & TEA

### SML / LGE

### ADD ONS

Blended Coffee Beans – Ethiopia, Brazil, PNG		
– <i>Espresso</i>	4	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
Chai	6.0	Extra Teabag 1.0
Hot Chocolate	4.5 / 5.5	Alternative Milk 1.0
– Mörk Milk chocolate (50% cacao)		Honey 0.7
Babychino	2.5 / 3.5	Decaf 1.0
Assorted Tea	5.5	
<i>Chamomile / Earl Grey / English Breakfast /</i>		
<i>Lemongrass &amp; Ginger / Peppermint /</i>		
<i>Victorian Sencha Green</i>		