THE COMMONS COLLECTIVE

Menu is subject to change. Please note: all card payments incur a service fee of 1.5%.
Public holiday 15% surcharge | Sunday 10% surcharge | No split bills

TO EAT

SMALLS

Thick-cut chips, classic chicken salt, tangy aioli	$14
Charred honey carrots, labneh, crispy shallot dressing	$15
Cucumber, pickles, shallot, mint and feta salad	$15
Buffalo chicken tenders, ranch	3 for $15 *or* 5 for $24
Salt & pepper calamari, vinegar salt, blackened lemon aioli *lg*	$21
Smoked cheddar croquettes, corn purée, pickled shallots *v*	$22
Chicken, tarragon terrine, leg ham, cheddar, cornichons, fruit paste, rosemary focaccia – grazing board	$28
Shaved prosciutto, melon, mozzarella, chilli oil glaze *lg*	$28

LARGE

The Commons Kale Salad – crumbed feta, broccolini, green beans, guindilla, toasted pepitas, brown rice, dill *va, vga* *add citrus poached chicken* +$6	$24
Warm pita, whipped ricotta, heirloom tomatoes, pickled shallots, hot honey, pistachio *v*	$25
Herb-crumbed chicken schnitzel, cos lettuce, parmesan, buttermilk dressing	$30
Chorizo, orecchiette, blistered tomato, stracciatella, fresh basil *lga, vga, va*	$30
Grilled Barramundi, gin butter, lemon myrtle oil, summer greens and salmon roe	$34
Smoked lamb shoulder, spiced hummus, kale, savoury granola and jus *lg*	$35

BURGERS

Served with thick-cut chips

Veggie Burger – black lentil patty, herbed vegan mayo, rocket, tomato, cheese *(lga +$3)*	$24
Commons Burger – beef patty, tomato, lettuce, cheese, pickled cucumber, burger sauce *lda, (lga +$3)*	$26
Beef Brisket Cheeseburger – slow-cooked BBQ brisket, American cheese, verde aioli *lda, (lga +$3)*	$28
Chicken Burger – herb-crumbed chicken, tonkatsu, kewpie mayo, lettuce	$30

SOFT SERVE ICE CREAM

Ask our friendly staff for today's flavour, or check the specials board	$12

Please be aware that food prepared here may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, and shellfish. It is the individual's responsibility to safely manage their own allergies. We are unable to assure that foods prepared in our kitchens are free from allergens.

v = vegetarian, va = vegetarian option available, vg = vegan, vga = vegan option available, lg = low gluten, lga = gluten intolerant option available, ld = low dairy, lda = dairy intolerant option available, Seafood: f = fish, s = shellfish, m = mollusc, (a) = australian, (i) = imported

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

@_THECOMMONSCOLLECTIVE_ | #ONLYATTHECOMMONS

COCKTAILS

Fresh and Flirty

Limoncello Spritz
Artisan Limoncello Liqueur, Prosecco, Soda $16

Classic Italian Spritz
Orange and Mandarin Aperitif, Prosecco, Soda $16

Hugo Spritz
Elderflower Liqueur, Prosecco, Soda $16

Bellini
Cipriani Bellini Prosecco and White Peach $18

Verdant Tide
Olmeca Blanco Tequila, Yuzu Liqueur, Green Mango, Suze Aperitif, Lemon $18

Lady Marmalade
Malfy Italian Gin, Yellow Chartreuse, Triple Sec, Kumquat Marmalade, Lemon $20

Porntar Martini
Archie Rose Vodka, Passionfruit Liqueur, Licor 43 Vanilla Liqueur, Lime Juice, Passionfruit, Simple Syrup $20

Spicy Margarita
Olmeca Blanco Tequila, Triple Sec, Lime Juice, Agave Nectar, House Spicy Syrup $20

Espresso Martini
Archie Rose Vodka, Coffee Liqueur, Coffee $20

Limoncello Sour
Tommy's Limoncello, Lemon Juice, Simple Syrup $20

Amaretto Sour
Disaronno Original Amaretto, Lemon Juice, Simple Syrup $20

COCKTAILS

Big and Boozy from The Back Bar

Negroni Di Lusso
Malfy Originale Dry Gin, Antica Formula Vermouth, Campari $24

Maple Cherry Old Fashioned
Jeffersons Small Batch Bourbon, Heering Cherry Liqueur, Maple Syrup, Angostura Bitters, Orange Bitters, Cherry Bitters $24

Calypso King Old Fashioned
Bambu Barbados Dark Rum, Havana Spiced Rum, Allspice Dram, Demerara Sugar, Ginger Soda, Orange & Angostura Bitters $24

No Mans Land
Plantation Original Dark Rum, Tempus Fugit Banana, Giffard Brazillian Banana Liqueur, Pimento All Spice Dram $24

Smoke and Mirrors
Olmeca Blanco Tequila, Illegal Jovan Mezcal, Ancho Reyez Verde Sweet Green Chilli Liqueur, Agave, Charred Cedar and Teapot Bitters $24

Black Manhattan
Rittenhouse Rye 100 Proof Rye Whisky, Amaro Montenegro, Bitter Truth Old Time Aromatic Bitters, Orange Bitters, Maraschino Cherry $24

MOCKTAILS

All the Fun, None of the Booze

Mediterranean Spritz Yuzu Gentian and Cassia Spritz *250ml* $12

Noot Watermelon Margarita *250ml* $12

Noot Limoncello Spritz *250ml* $12

Bonsoy Sparkling Coconut Water with Lychee *320ml* $12

BEVERAGES

SPARKLING

Tatachilla Brut, Multi Regional Australia	12 / 55
Da Luca Prosecco, Veneto, Italy	13 / 62
Clover Hill NV Tasmanian Cuvee, Pipers River, TAS	79
GH Mumm Cordon Rouge NV, Reims, France	25 / 125 / 250 (magnum)
Billecart-Salmon Brut Rosé NV, Mareuil-sur-Aÿ, France	185

WHITE

Cantina Tollo Rocca Ventosa Terre Di Chiete Pinot Grigio, Abruzzo, Italy	12 / 55
Babich Black Label Sauvignon Blanc, Marlborough NZ	13 / 58
West Cape Howe Old School Chardonnay, Mt Barker, WA	13 / 60
Redbank La Piazza Fiano, King Valley VIC	13 / 60
Indigo Vineyard Chardonnay, Beechworth VIC	62
Joseph Cattin Pinot Gris, Alsace, France	67
Cloudy Bay Sauvignon Blanc, Marlborough NZ	75

ROSÉ AND CHILLED REDS

Rose, Maison Francaise (Pinot Noir, Grenache), Languedoc, France	12 / 58
Wine Gringo Grenache Nouveau, SA	12 / 58
Le Grand Cros Rose Le Fleur (Grenache, Cinsault, Syrah), Provence, France	18 / 82 / 148 (magnum)

RED

Mesta Tempranillo, Castile Spain	12 / 55
Kennedy Henrietta Shiraz, Heathcote, VIC	12 / 58
Longhop Old Vine Grenache, Adelaide Plains, SA	12 / 58
Narkoojee Pinot Noir, Gippsland, VIC	17 / 80
2020 Reschke Vitalus Cabernet Sauvignon, Coonawarra, SA	73
Charles Melton The Father In Law, Shiraz, Barossa, SA	82
Kyneton Ridge Skipping Rabbit Pinot Noir, Macedon Ranges, VIC	82

Kindly note, wines may have traces of egg whites

BEVERAGES

TAP BEER (Schooners / Pints / Jugs)

Mountain Goat Very Enjoyable Beer (4.2%), VIC	10 / 13/ 40
4 Pines Pacific Ale (3.5%) NSW	10 / 13/ 40
Mountain Goat Tasty Pale Ale (4.4%), VIC	11 / 14.50 / 44
Balter XPA (5%), QLD	12 / 16 / 48
Peroni Nastro Azzurro (5.1%) Rome, Italy	13 / 17 / 52
Asahi Super Dry (5.1%) Osaka, Japan	14 / 18.50 / 56
Rotating Guest Tap (please ask staff)	

PACKAGED BEER

Mountain Goat Billy the Mid 375ml Can (3.5%), VIC	10
Corona Extra 355ml Bottle (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 can 12

- *Apple*
- *Pear*

Moon Dog Fizzer Alcoholic Seltzers 330ml can 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

PREMIUM

Served with soda / dry ginger / tonic / cola / 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
Skrewball Peanut Butter Whiskey
Cazcabel Coffee Tequila Liqueur
Shanky's Whip Irish Whiskey 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
Bridge Road Brewing Free Time Pale Ale	10
Strangelove Lo-Cal Soda - *Cloudy Pear and Cinnamon* - *Very Mandarin* - *Jalapeño and Lime*	7
Pepsi, Pepsi Max, Solo, Lemonade	5
Spring Valley Juices — Orange, Apple, Pineapple or Cranberry	6

COFFEE & TEA

	SML / LGE
Blended Coffee Beans – Ethiopia, Brazil, PNG	
- *Espresso*	4.0
- *Black Coffee*	4.5 / 5.5
- *White Coffee*	4.5 / 5.5
Chai	6.0
Hot Chocolate - *Mörk Milk chocolate – 50% cacao*	4.5 / 5.5
Babychino	2.5
Assorted Tea *Chamomile / Earl Grey / English Breakfast / Lemongrass and Ginger / Peppermint / Victorian Sencha Green*	5.5

ADD ONS

Cup of Milk	3.0
Extra Shot	0.5
Extra Choc	0.3
Extra Teabag	1.0
Alternative Milk	1.0
Honey	0.7
Decaf	1.0