



Canapé Menu

Crostini

Boccones with Roasted Peppers and Aioli on crostini (*available G.F.*)

Eggplant and Goat's Curd Crostini (*Veg*)(*available G.F.*)

Black Pudding Crostini with Mustard Fruits

Fish

Coffin Bay Oysters with Merlot Shallot Dressing (G.F.)

Dressed Mussels (*G.F.*)

Welsh Rarebit with Smoked Haddock and toast

Kingfish Ceviche w Bloody Mary Margarita (*G.F.*)

Cold

Skewars with Guindillas, Mahon and Pickles (*Veg*)(*G.F.*)

Smoked Trout, Fennel & Apple Salad (served in spoons)

Caramelised Onion & Goats Cheese Pissaladiere (*Veg*)

Pork & Pistachio Terrine (*available G.F.*)

Hot

Chorizo & Cheddar pastry

Chickpea & Olive Chips w Truffle oil (Vegan) (*G.F.*)

Cheese Croquettes (*Veg*)

Bacon Croquettes with Parmesan Curd

Pudds

Beignet with Almond Sugar, White Chocolate, Pistachio & Rose Water

Brown Ale Pudding with Salted Caramel (served in spoons)

Chocolate Fence Posts (G.F.)

\$25 per person select 6 – suitable for 2 hours

\$35 per person select 8 – suitable for 3 hours

\$45 per person select 10 – suitable for 4 hours

Please note the above items are examples and are subject to seasonal availability

We are able to tailor menu choices according to dietary requirement

Minimum of 25 people required for the Canapé Menu

We have many unique dining environments for you to choose, so remember to advise us which area you would like to dine in when booking.

The Main Dining Room seats 32 people.

Perhaps plan an event in one of our much sought after upstairs spaces.

The Long Room - seating for 14 to 16 people

The Rabbit Trap - a lovely intimate dining room for 8 to 10 people.

Otherwise our courtyard is a peaceful retreat from the noise of the street and is gorgeous to dine in.

What are people saying.... Reviews on Urbanspoon .com

Perfect Sunday night

January 09, 2011

Sunday night for my daughters birthdays party. Lovely Sunday evening out in their court yard.

It is a cute place and has its own wonderful style of operation. Sunday is "no menu" night where "we feed you". The staff are so bright, cheerful and helpful.

The degustation menu was a delight with many wonderous, new and tasty plates as well as the suckling pig main (or delightful tuna chunks for the fish eaters.)

Yes the portions were medium sized, they certainly weren't stingy or undersized. After all the courses we were more "stonkered". They guarantee that you won't go home hungry and readily provide more if required. I showed an interest in the wonderful baby peppers they served and our table was immediately provided with a second server.

This was a wonderful, wonderful night out.

By Frequent Foodie

Great

October 11, 2010 - Likes it

Went a few Friday nights ago - Jo the owner introduced herself and gave us a tour as she took us upstairs for a pre-dinner drink - clearly loves what she does and passionate about hospitality. Delicious food, lovely atmosphere and lived up to the recommendations we'd had from friends. Will definitely go back soon

By Kate

What a night!

I organised a surprise birthday party for my girlfriend in the upstairs room and it turned out to be the most memorable experience for Alice. The food was continuous and the wine was served to match. We looked forward to each dish that was served with the Boccerones being an absolute favourite. The service was friendly and we were well looked after. It was such a special occasion that will be truly remembered. Thank you

By Thomas

We delight in looking after the personalised needs of people. Nothing is a problem, we look forward to seeing you here at The Commoner.

From the team

Jo, Alex, Brook, Matt, Mark, Lizzie, Michelle, Craig, Katie, Kate, Heather and Michael