



### Small Food

House Bread, Toasted Sesame & Olive Oil	7
Boccerones – Sicilian White Anchovies on Crostini with Sweet Pepper & Aioli	3 ea
Parmesan and Truffle Croquette	4 ea
Richard’s Surprise Peppers	8
House Black Pudding with Mash and a Hens Yolk	10
Ox Tongue Schnitzel with Tomatoes, Olives & Parsley	14
Herby Quinoa, Tomato & Sherry Onion Salad	14
“The Shed” Charcuterie Board & Condiments – All House Cured	25
Warm Smoked Mackerel with Fennel, Mango and a Hibiscus Dressing	16

### More Food

Semolina Gnocchi with Heirloom Tomatoes, Shallots and Carrot Crisps	28
Barramundi with Chorizo, Fennel, White Bean & Pickled Chilli	32
Rare Beef Rump with Red Cabbage, Caper Leaf & Bone Marrow Mousse	34
Berkshire Pork Belly, Baby Beets, Poached Peach, Smoked Almond & Witlof	28
Wood Roast Baby Chicken, Pickled Butternut, Watercress and Date Puree	32

### Sides

Potato Salad	9
Baby Cos Salad with Bacon, Anchovy Croutons & Radish (available vegetarian)	9
<a href="#">How about allowing us to simply Feed You? Available any service... Ask your Waiter</a>	65pp

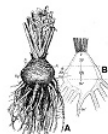
### Cheese

Le Dauphine/Comte Gruyere/Papillon Roquefort – Raw Milk (60g for 1 or 30g of each for 2)	20
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### Pudds

Beignet with Shortbread Sugar, Strawberries & Mint	4 ea
White Chocolate Parfait with Fruit Mince & Lime	13
Chocolate Torte with Pomegranate Molasses, Rose Petals & Bloody Plums	13
Buttermilk Pudding with Red Wine Jelly & Boozy Berries	13
Prunes in Ron Zacapa – Midura Prunes and 30 mls of delicious Guatemalan Rum	16

**TAKE A TOUR THROUGH OUR UPSTAIRS EVENT SPACES**



Opening Hours

Wednesday & Thursday for Dinner – 6pm 'til Late

Friday, Saturday & Sunday Lunch 12pm-3pm, & Dinner 6pm 'til Late

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