

## PRIVATE DINING ROOM

\$120PP

oyster, geraldton wax vinaigrette

woodfired bread

sweet garlic butter, fennel salt

french onion, fried shallot

pea, chorizo, chive oil

swordfish, tiger milk, ice plant

artichoke, macadamia, honey polen

prawn, jerk spice, fermented chilli

whiting, pine nut, raisin

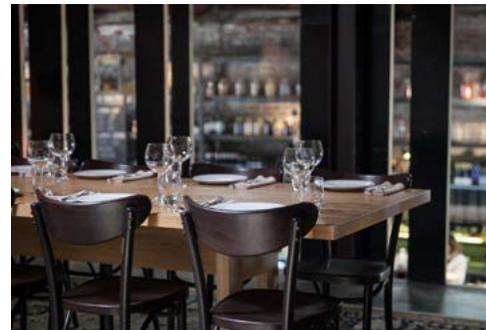
roast pork, asparagus, parmesan

roast potatoes, lemon thyme, ketchup

egg custard tart, blueberry sorbet

chefs selection of cheese

SAMPLE MENU



BREAD IN COMMON - [INFO@BREADINCOMMON.COM.AU](mailto:INFO@BREADINCOMMON.COM.AU) - 9336 1032