



Bread in Common

chef's selection 4 courses, shared 75pp
whole table only, tables of 2+ people

bread + spreads woodfired organic bread + house churned butter 6pp
seeded crackers 5
eggplant + bush tomato pangrattato dip 9
hazelnut dukkah + olive oil 10
lamb gravy + pickled chilli 11
house-made ricotta, pumpkin, spiced pepitas 15

share plates oysters, west indian hot sauce, lemon 6.5ea
kohlrabi, thyme, blue cheese, honey 5ea
prawn croissant slider 10ea
lightly cured trout, daikon, apple, dill 22
house-cured bresaola, nashi pear 18
brussel sprouts, fermented chilli, turnip, smoked yoghurt 23
zucchini, grains, fetta, mint 23
grilled asparagus, cactus, miso butter, sesame 23
sweet potato, almond pesto, coconut labneh 24
duck fat roast potatoes, ketchup, thyme salt 15
market fish, fennel, seaweed dukkha 37
crispy pork belly, burnt toast vinegar, shallots 34
lamb ribs, mint, black garlic, sherry, lime 33
apple smoked duck breast, blackberries, horse radish 38
black angus beef fillet, mushrooms, anchovy butter 42

sweet chocolate, wattle seed, salted caramel, raspberries 20
bread + butter pudding, burnt toast ice cream 18
vegan cheesecake, coconut, passionfruit, oats + nuts 18

cheese riverine blue *soft buffalos' milk, vic* 16
50g serves pyengana cheddar *hard cows' milk, tas* 16
halls suzette *soft washed-rind cows' milk, wa* 16
flight of cheese: 3 cheeses *25g each* 30