



## Bread in Common

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Our dishes are designed to share, embracing our communal dining space, using the best seasonal and local produce available, along with our fresh wood-fired bread.

<i>bread + spreads</i>	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
	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
<i>share plates</i>	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
<i>sweet</i>	chocolate, wattle seed, salted caramel, berry	20
	bread + butter pudding, burnt toast ice cream	18
	vegan cheesecake, coconut, passionfruit, oats + nuts	18
<i>cheese</i>	riverine blue <i>soft</i> , <i>buffalos' milk vic</i>	16
	pyengana cheddar <i>hard</i> , <i>cows' milk tas</i>	16
	halls suzette <i>cows' milk</i> , <i>soft-washed rind wa</i>	16
	flight of cheese: 3 cheese + coogee common honeycomb	30