



Bread in Common

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, churned butter, onion ash	6pp
	seeded crackers	5
	chickpea, red pepper, mustard seed dip	9
	hazelnut dukkah + olive oil	10
	lamb gravy, pickled chilli	11

<i>available 12-4pm</i>	steak sandwich, blue cheese, pickled red onion	29
-------------------------	--	----

<i>share plates</i>	oysters, west indian hot sauce, lemon	7.5ea
	house-made ricotta, nectarine, sunflower seeds	15
	beetroot tartare, quinoa, chives	19
	lightly cured trout, daikon, apple, dill	22
	house-cured bresaola, nashi pear	18
	brussel sprouts, fermented chilli, smoked yoghurt	23
	zucchini, grains, feta, 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
	lamb ribs, mint, black garlic, sherry, lime	33
	apple smoked duck breast, blackberries, horse radish	38
	400g black angus t-bone, nduja butter, kale	76

<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: <i>3 cheese + coogee common honeycomb</i>	30

**please inform staff of any dietary requirements or allergies, we will do our best to cater to your needs; though please note we cannot guarantee the absence of traces in any of our dishes*