

Bread in Common

<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>share plates</i>	oysters, west indian hot sauce, lemon	6ea
	house-made ricotta, nectarine, sunflower seeds	17
	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
	heirloom tomato, buckwheat, feta, basil	23
	grilled asparagus, cactus, miso butter, sesame	23
	sweet potato, almond pesto, coconut labneh	24
	duck fat roast potatoes, ketchup, thyme salt	15
	fremantle squid, bitter greens, green pea	36
	market fish, fennel, seaweed dukkha	37
	chicken ballotine, mushroom, amaro jus	36
	lamb ribs, mint, black garlic, sherry, lime	33
	400g black angus t-bone, nduja butter, kale	76
<i>available</i> 12-4pm	steak sandwich, blue cheese, pickled red onion	29
<i>cheese</i>	milawa blue <i>soft</i> , cows' milk <i>vic</i>	16
	pyengana cheddar <i>hard</i> , cows' milk <i>tas</i>	16
	halls suzette cows' milk, <i>soft-washed rind wa</i>	16
	flight of cheese: 3 cheese + coogee common honeycomb	30

** please inform staff of any dietary requirements or allergies...
please note we cannot guarantee the absence of traces in any of our dishes*