

# Bread in Common

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<i>bread and morsels</i>	bread, butter, volcanic black salt	6pp
	seeded crackers	5
<i>small plates</i>	chickpea, red pepper, mustard seed dip	9
	hazelnut dukka + olive oil	10
	coffin bay oysters, west indian hot sauce, lemon	6ea
	house-made ricotta, plum, sunflower seeds	17
	beetroot carpaccio, dates, quinoa	19
	kingfish crudo, lemon whey, cucumber	27
	house-cured bresaola, pickles, pickled chilli	18
	salsiccia calabrese salami, pickles, pickled chilli	17
	san daniele prosciutto, pickles, pickled chilli	17
	salumi plate: 3 cured meats, pickles, pickled chilli	30
	roasted pepper, whipped feta, spiced pepitas	24
	chargrilled broccoli, goat's feta, macadamia cream	26
<i>larger plates</i>	sweet potato, radish, coconut labneh	24
	duck fat roast potatoes, ketchup, thyme salt	15
	fremantle squid, peas 3 ways, rye pangrattato	35
	market fish, fennel, seaweed dukkha	45
	free range half chicken, mustard, chestnut, rye	36
	lamb ribs, mint, black garlic, sherry, lime	36
	donnybrook sirloin, chimichurri, kale	49
	riverine blue, <i>hard</i> , <i>buffalo milk vic</i>	17
	heidi tilsit cheddar, <i>semi-hard</i> , <i>cow's milk tas</i>	16
<i>cheese</i>	halls suzette cow's milk, <i>soft-washed rind wa</i>	16
	flight of 3 cheeses, pear & red wine compote	32

Open: 12pm everyday • 15% surcharge on public holidays • card payments only • prices inclusive of GST

Please inform us of any allergies/dietary requirements. Note, we cannot guarantee the absence of allergen traces in our dishes.