

Bread in Common

bread, butter, volcanic black salt	7pp
seeded crackers	6
daily dip (please ask your server)	10
hazelnut dukkah + olive oil	11
house-cured wagyu bresaola, pickled cucumber, chilli	19
san daniele prosciutto, hazelnut, EVOO	19
coffin bay oysters, lemon myrtle mignonette, shallots	7ea
smoked hiramasa kingfish, peanut, pawpaw, coconut	28
beetroot carpaccio, dates, quinoa	25
rainbow carrots, orange, fennel, dukkah	25
grilled jersey milk haloumi, asparagus, burnt honey	27
chargrilled broccoli, goat's feta, macadamia cream	27
duck fat roast potatoes, ketchup, thyme salt	18
grilled shark bay prawns, merguez butter, lime	11ea
market fish, fennel, seaweed	48
boneless chicken maryland, watercress, radicchio	36
lamb cutlets, turnip, radish, brown rice miso	50
dry aged donnybrook scotch, smoked soy, horseradish	58
riverine blue, <i>hard, buffalo milk vic</i>	18
cave aged cheddar mature, <i>cows' milk vic</i>	18
halls suzette <i>cows' milk, soft-washed rind wa</i>	18
flight of 3 cheeses, <i>pear & red wine compote</i>	37
bread + butter pudding, burnt toast ice cream	20
chocolate nemesis, hazelnut meringue, mousse	20
coconut flan, pineapple, spiced rum caramel	16