

Bread in Common

*feed me menu: 4-course menu curated by our chefs - \$80pp
added wine pairing - \$55pp*

bread & grazing

bread, butter, volcanic black salt	8
gluten free seeded crackers	6
black garlic hummus, salt bush, evoo	11
mixed marinated olives, rosemary, chilli	11
coffin bay oysters, lime leaf chilli granita	7ea
compressed watermelon, blood orange koji, shiso	20
rainbow carrots, witlof, orange, fennel, dukkha	22
hash browns chips, japanese curry mayo, kelp furikake	15
jersey milk halloumi, lemon, asparagus, burnt honey	27
charred sweet corn, grana padano, chipotle	18
shark bay tiger prawn, 'nduja butter	12ea
kingfish tostadas, lime, jalapeno, avocado, coriander	27
chicken liver pate, native thyme honey, dill pickle	19
kangaroo skewer, wattle seed, beetroot, yoghurt	12ea

mains

saffron gnocchi, pinenut & basil pesto, pecorino, pangrattato	34
smoked ocean trout, cucumber, avocado, gem lettuce, sesame	36
market fish, peperonata, capers, pepitas, olive oil	45
boneless chicken maryland, zucchini, radicchio, watercress sauce	36
berkshire pork loin chop, common spice, red cabbage kimchi	43
lamb ribs, black garlic, sherry vinegar, mint	35

cheese

brilliant saharan, soft cows milk, fra	18
harford cheddar, hard cows milk, uk	18
milawa blue soft cows milk, vic	18
flight of 3 cheeses, house preserves, crackers	37

desserts

bread + butter pudding, burnt toast ice cream	20
chocolate nemesis, hazelnut, cream cheese mousse	20
coconut crema catalana, pineapple, spiced rum caramel	16

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*