

BREAD IN COMMON

feed me menu: 4-course menu curated by our chefs | 80pp

bread & spreads

artisanal bread, house whipped butter, volcanic salt	8
gluten free seeded cracker	8
butter bean roasted garlic, spring onion relish, dukkah	12
house ricotta, honey, finger lime, evoo	13
chicken liver parfait, thyme honey, pickles	16

nibbles & grazing

freshly shucked australian oysters, raspberry mignonette	7ea
marinated olives, herbs, chilli	12
corn ribs, chipotle, sumac, lime	18
compressed watermelon, white gazpacho, jalapeno, roasted grapes	24
jersey milk halloumi, endive, hot honey, tahini, hazelnut	27
kingfish, citrus miso, white peach, jalapeno, celery	28
shark bay tiger prawns, nduja butter	22
kangaroo skewers, garlic yogurt, beetroot	24

large plates

saffron gnocchi, seed & basil pesto, pangrattato, pecorino	34
harissa roasted cauliflower, coconut mint yoghurt, dukkah	32
market fish, peperonata, capers, olives	45
chicken maryland, lettuce, mayonnaise, white bean, parmesan	38
lamb ribs, black garlic, sherry vinegar, mint	38

sides

duck fat potatoes, curry cream	18
seasonal leaf salad, orange vinaigrette, cucumber	18

cheese

brillat savarin, soft cows milk, fra	18
harfod cheddar, hard cows milk, uk	18
milawa blue soft cows milk, vic	18
flight of 3 cheeses, house preserves, crackers	37

dessert

coconut crema catalana, pineapple, spiced rum caramel	16
bread & butter pudding, burnt toast ice cream	20
chocolate cremeux, summer berries, maple, mint	20