

**BREAD  
IN  
COMMON**

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3-course feed-me menu curated by our chefs | 86pp

bread in common bread, house whipped butter, black salt	9
gluten free seeded crackers	9
bean dip, roast garlic & spring onion relish, dukkha	13
house ricotta, finger lime, honey, evoo	14
pistachio mortadella, herb ranch, guindilla peppers	18
freshly shucked australian oysters, raspberry mignonette	7ea
marinated olives, chilli, herbs	12
compressed watermelon, whipped tofu, koji, fig, nasturtium	22
haloumi, tahini yogurt, fermented chilli, honey	27
hiramasa crudo, hibiscus, nashi pear, radish, tarragon	28
kangaroo skewers, pickled kohlrabi, juniper cream	26
harissa roasted cauliflower, sherry coconut yoghurt, dukkah	22
duck fat roast potatoes, buttermilk tartar sauce	18
seasonal leaf salad, miso vinaigrette, house pickles	14
pumpkin gnocchi, taleggio, rye, sage, pepitas	34
line caught market fish, fennel, salsa verde	46
lamb ribs, black garlic, sherry reduction, mint	38
MB5+ black angus rump, pickled onion, sauce bordelaise	65