

BREAD IN COMMON

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

common bread, house whipped butter, ash salt	9
seeded crackers	9
bean dip, roast garlic & spring onion relish, dukkha	13
freshly shucked australian oysters, geraldton wax mignonette	7ea
marinated olives, chilli, herbs	12
flight of cheeses, house preserves, fruit crostini	27
pickle plate	18
whipped ricotta, cucumber, blood orange, toasted hazelnuts	24
amberjack crudo, ponzu, jalapeño	28
wagyu bresaola, shaved yolk	29
haloumi, tahini yoghurt, fermented chilli honey	27
kangaroo skewers, pickled beetroot, saltbush mustard	28
braised leeks, almond toum	22
harissa roasted cauliflower, sherry coconut yoghurt, dukkah	23
duck fat roast potatoes, tartar sauce	18
bitter leaves, miso vinaigrette, nashi pear, candied walnuts	19
line caught market fish, fennel, beurre blanc	MP
roast pork belly, mustard jus, burnt apple ketchup	38
lamb ribs, sherry reduction, mint	39
futari wagyu rump, beef tallow chimichurri	65