

CAMPERDOWN
COMMONS

V - Vegetarian
VG - Vegan
GF - Gluten Free
GFO - Gluten Free Option

Gluten free & vegan options are available, talk to our staff.
Whilst all reasonable efforts are taken to accommodate dietary needs,
we cannot guarantee that our food will be allergen free as the menu is
prepared in a kitchen that handles nuts, shellfish & gluten.

Breakfast

Wed - Sun | 7:30AM - 11AM

Pancakes

Sweet \$21

cream chantilly, seasonal fruits

Savoury \$22

blackforest streaky bacon, fried egg, coffee dust

Original \$18

butter, canadian maple

Bacon & Eggs \$15

Martin's bun, blackforest streaky bacon, fried egg, house-made tomato sauce,

Gypsy Eggs \$18

olives, roast capsicums, eggs, aleppo, whipped feta, spiced tomato, house foccacia

Avocado & Ezme \$18

house focaccia, dukkah, whipped feta

Eggs Your Way \$16

house foccacia (gfo)

Sides

Blackforest Streaky Bacon \$4

Chimmi Avocado \$4

Mushrooms \$4

Sujuk Sausage \$4

Hashbrown \$4

Smokey Beans \$4

Persian Fetta \$4

SMALLS

House Focaccia \$8

EVOO (v, vg)

Fries \$12

spiced salt, house-made tomato sauce (v, vg)

Creamed Almonds \$16

zaatar, sultanas, green onion oil, focaccia (v, vg)

Hand-tied Burrata \$22

sujuk sausage, pickled fennel, hot honey, focaccia

Fish Croquets \$22

labneh, capers, preserved lemon

Farm Leaves \$14

mint, parsley, lemon (v, vg, gf)

Roast Cauliflower \$18

dates, wild rocket, almonds, sumac (v, vg)

Fattoush \$16

tomato, radish, onions, leaves, fried corn tortilla (v, vg)

PASTA

Prawn Spaghetti \$28

vodka, garlic, chili, tomato, parmesan

Ricotta Gnocchi \$25

spigarello, anchovies, cherry tomato, bottarga butter, parmesan

PIZZA

*Option to add Burrata \$5
GFO base available for all pizzas*

Margherita \$22

tomato, fior di latte, basil, EVOO

Alla Norma \$24

tomato, eggplant, ricotta, basil

Clam and Pancetta \$26

tomato, fior di latte, black salt

Cacio e Pepe \$24

pecorino, parmesan, fior di latte, pepper, truffle

Funghi and Ricotta \$25

tomato fior di latte, mushrooms, oregano

Smoked Chicken \$26

cherry tomato, artichokes, fior di latte, cavolo nero

Diavola \$25

tomato, fior di latte, salami, nduja, fermented chili, olives

PLATES FROM THE FIRE

*Served with fries, tabouli, pickles, Lebanese toum and pitta bread
GFO available upon request*

Falafel \$24

Cyprus haloumi, red pepper lemon tahini (v)

Chicken Rib \$26

chermoula, red onion pickle, black garlic

Lamb Koftas \$28

lemon, garlic, oregano

LARGE

Short Rib Snack Pack \$36

pulled short rib, chips, mozzarella, pitta, pickles, variety of sauces

Smoked Spatchcock \$28

cucumber, mint, pomegranate, lemon (gf)

Grilled King Fish \$37

kipfler potatoes, fennel, grapes, salsa verde, sumac

Commons Signature Burger \$25

150g brisket beef patty, American cheese, fresh tomato, butter lettuce, coney island mayo, shoestring fries

Add extra patty \$5

250g Scotch Fillet \$44

shoestring fries, chimichurri, aleppo pepper,

LITTLE ONES

Cheeseburger \$14

Chicken Tenders & Chips \$14

Ham & Cheese Pizza \$14

WINE

SPARKLING / BLANC DE BLANC

NV Dal Zotto	150ml	250ml	B
<i>King Valley, VIC (2024 Halliday Wine rating 94 Points)</i>	\$11.5		\$47
Bandini Prosecco NV	\$14		\$57
<i>Valdobbiadene, Italy</i>			
Laurent Perrier			\$160
<i>Tours-sur-Marne, France (93 Points James Suckling)</i>			

WHITE

Keith Tulloch Perdiem Pinot Gris 2023	\$9	\$13.5	\$38
<i>Pokolbin, NSW</i>			
Motley Cru Pinot Grigio 2023	\$9	\$13.5	\$38
<i>King Valley, VIC</i>			
5 Tales Chardonnay 2023	\$10	\$14.5	\$41
<i>Margaret River, WA</i>			
Totara Sauvignon Blanc 2023	\$11	\$16	\$45
<i>Marlbrough, NZ</i>			
Sidewood Sauvignon Blanc 2023	\$11.5	\$17	\$47
<i>Adelaide Hills, SA (Halliday Top 100 rating 95 - 96 points)</i>			
Robert Stein Farm Series Riesling 2023	\$12	\$18.5	\$50
<i>Mudgee, NSW</i>			
Rob Dolan True Colours Chardonnay 2021/23			\$64
<i>Yarra Valley, VIC</i>			

WINE

RED	150 ^{ml}	250 ^{ml}	B
First Creek Botanica Cab Sauv 2021 <i>Hunter Valley, NSW</i>	\$8	\$12	\$32
Hesketh Pinot Noir 2020 <i>Adelaide Hills, SA</i>	\$9	\$13.5	\$38
Kangarilla Road Shiraz 2018 <i>Mclaren Vale, SA</i>	\$12.5	\$19	\$52
First Creek Sangiovese 2021 <i>Hilltops, NSW</i>	\$13	\$19	\$53
Whistler Thank God Its Friday, Shiraz 2022 <i>Barossa, SA</i>	\$14.5	\$22	\$59
Zinio Tampranillo 2021 <i>Rioja Alta, Spain</i>	\$12.5	\$19	\$52
Jericho GSM 2021 <i>Mclaren Vale, SA (93 Pts Halliday Wine Companion)</i>	\$14	\$20.5	\$57
Bellvale Pinot Noir 2022 <i>Gippsland, VIC</i>	\$15.5	\$23	\$63

ROSE

Petal & Stem 2022 <i>Malborough, NZ</i>	\$10	\$14.5	\$41
Rameau D' or Petiti Amour Rose 2022 <i>Provence, France</i>	\$12	\$18.5	\$50

COCKTAILS

G

PCF Harvest Lemonade

\$18

Vodka, rosemary lemonade, sugar syrup

Pimms Flower

\$18

Pimms, rose essence, limoncello, lemon

Aperol Spritz

\$19

Aperol, prosecco, soda

Ruby Rosemary Spritz

\$19

Pampelle, Prosecco, Rosemary lemonade

The Rah

\$19

Vodka, lychee liqueur, chambord

Espresso Martini

\$19

Vodka, kahlua, espresso

Cucumber & Basil Mojito

\$19

rum, cucumber, basil, honey syrup

Chilli Lime Margarita

\$20

tequila, cointreau, chilli, lime

Old Fashioned

\$20

bourbon, bitters, sugar

MOCKTAILS

Grapefruit Mocktail

\$14

Grapefruit juice, rosemary lemonade, sugar syrup, soda

PCF Harvest Mocktail

\$14

Rosemary lemonade, sugar syrup, soda

Cucumber & Basil Mojito

\$14

Cucumber, basil, honey syrup