



**COMMON HOUR**  
Daily from 8:00pm-9:00pm

Akropolis Ouzo	8
Chamomile Rum Highball	12
Negroni Sbagliato	18
Brandy Cherry Alexander	20
Old Fashioned	20

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions.

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

An additional service fee of 10% applies to bookings of 8 people or more.

# MOULES FRITES

Available Sunday & Monday

## Mussels Meunière

CA, CD, CS

500g \$25 | 1kg \$49

Mussels gently simmered in white wine, mirepoix and aromatic herbs.  
Served with French fries, grilled sourdough, lemon, aioli and tomato sauce

## Mussels Andalusian

CA, CS, P

500g \$25 | 1kg \$55

Spanish-inspired mussels in a rich sauce of sherry, chorizo and vine-ripened tomato.  
Served with French fries, grilled sourdough, lemon, aioli and tomato sauce

### SUGGESTED PAIRING

150mL

2023 Longview 'Whippet', Adelaide Hills, SA 10

2021 Mitchell Watervale Riesling, Clare Valley, SA 10

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# SYDNEY COMMON MENU

Available Tuesday to Saturday

5:30pm-9:00pm

## SNACKS

<b>Tuna Roll</b>	14ea
Yellowfin Tuna, Bonito Gel, Furikake	
<b>Smoked Eel &amp; Comte Croquette</b>	13ea
Lemon Gel, Mountain Pepper Aioli	
<b>Chicken Skin Crisp</b>	11ea
Whipped Cods Roe, Finger Lime, Fresh Herbs	
<b>Wagyu Tartare</b>	13ea
Fermented Turnip, Gochujang, Nashi Pear, Egg Yolk Sauce, Chives, Nori Chip	

## GRILLED SNACKS

<b>Pork Neck</b>	16ea
Garlic Toun, Tomato Jam, Pickled Onion, Leek Ash	
<b>Shimeji Mushroom Skewer</b>	13ea
Sansho Pepper, Crispy Shallot, Salted Egg Yolk, Fermented Mushroom	
<b>Confit Chicken Skewer</b>	15ea
Shio Koji & Aleppo Pepper, Crispy Chicken Skin, Green Onion, Panzanella	
<b>Woodfired King Prawns (2pcs)</b>	32
Taberu Rayu, Salted Shiso Tea, Sourdough	

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# BAR MENU

<b>Appellation Sydney Rock Oysters (CS, GF)</b>	7ea
Chardonnay Mignonette (A)	
<b>Local Australian Cheese (CD, CN)</b>	31
18-24 Month Aged Maffra Cloth-Aged Cheddar, Tarago River Triple Cream Brie Tarago River Shadows of Blue Crackers, Quince, Muscatels, Walnuts, Pickled Fig	
<b>Bread and Dip (CD)</b>	31
Rosemary Fried & Grilled Pita, Confit Garlic, Harissa Hummus, Olive Tapenade & Guacamole	
<b>Hot Parmesan Chips &amp; Truffle Aioli (CD)</b>	19
<b>Bulgogi Bao (CD)</b>	29
Gochujang Spread, Green Apple Coriander Slaw	
<b>Corn Ribs (CD, V)</b>	19
Curry Aioli, Ricotta Salata, Lime, Coriander	
<b>Crispy Chicken Wings (CD, H)</b>	23
Honey Buffalo Sauce, Blue Cheese Dip	
<b>Pork &amp; Kimchi Spring Roll (CD, P)</b>	21
Soy Ginger Kewpie Mayo	
<b>Crispy Cajun Prawns (CS)</b>	25
White BBQ Sauce	
<b>Enoki Spring Rolls (V)</b>	19
Soy Miso	

# MAINS

<b>Italian Sausage and Cavolo Nero Pizza (CD, P)</b>	35
Pork Fennel Sausage, Cavolo Nero, Garlic Cream, Chili Oil	
<b>Margherita Pizza (CD, V)</b>	30
San Marzano Tomato, Shredded Fresh Mozzarella, Basil	
<b>Beer-Battered Fish and Chips (A, CD, CS)</b>	39
Pacific Flathead Fillet, Supacruch Fries, Buttered Mushy Peas, Homemade Tartare Sauce	
<b>Wagyu Cheese Burger (CD, P)</b>	36
Chargrilled Beef Patty, Black Forest Smokehouse Bacon, Cheese, Grilled Onion, Tomato, Secret Sauce, Brioche Bun, Chips	
<b>Roasted Tasmanian Salmon (A, CD, CS)</b>	45
Hasselback Potato, Peas, Asparagus, Dashi Beurre Blanc, Salmon Caviar, Herb Oil, Pea Tendrils	
<b>Rigatoni Bolognese (CA, CD)</b>	41
Wagyu Beef Mince, Goat Ricotta, Parsley, Tuscan Red Wine, Parmigiano Reggiano	
<b>Linguini Alla Norma (CD, CN, V)</b>	33
Roasted Eggplant, Parmigiano Reggiano, Napolitana Sauce, Toasted Pine Nuts	

## LAVA STONE GRILL

All Australian meats are served with grilled seasonal vegetable and your choice of sauce

240g Rangers Valley Dry-Aged Beef Scotch Fillet (H)	63
Grilled Chicken Supreme (H)	35

## ON THE SIDE

Farmer's Garden Salad, Balsamic Dressing (GF, VG)	11
Charred Broccolini, Lemon Zest (VG)	11
Mashed Potato (CD, GF, V)	11
Supacrunch Fries, Aioli (V)	11

## SAUCES

Green Chimichurri (V)	5
Lemon Garlic Butter Sauce (CD, V)	5
Green Peppercorn Sauce (CD)	5

## SOMETHING SWEET

Seasonal Cut Fruit (GF, VG)	22
Biscoff Tiramisu (CD, CN)	19
Milk and Coffee dipped Ladyfingers, Biscoff Whipped Mascarpone, Biscoff Crumbs	
Basque Cheesecake (CD, GF)	19
Fresh Seasonal Berries, Chantilly Cream	
The Pina Colada (CA, CN, VG)	19
Passionfruit, Pineapple, Coconut, Malibu Rum, Lime Sorbet	