

# COMMON GROUND

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## DINNER MENU

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### Entrees & Bar Snacks

PLATTER OF CURED MEATS, CHEESES, PICKLES AND BREAD \$18

CRISPY FRIED CHICKEN WINGS WITH PICKLED CELERY AND HARISSA \$15

CEVICHE OF LOCAL AND SEASONAL SEAFOOD, DRESSED WITH CAPERS,  
CHILLIES HERBS AND CITRUS \$16

WHOLE FRIED SCHOOL PRAWNS WITH SQUID INK AIOLI \$16

### Mains

MARKET FISH WITH HEIRLOOM CHERRY TOMATOES, BUFFALO MOZZARELLA,  
BASIL, SALSA VERDE \$30

OPEN RANGE CHICKEN BREAST, SMOKED BOUDIN BLANC, PUMPKIN PIE \$32

WOOD SMOKED BEEF BRISKETT, ROAST FIELD MUSHROOMS, GARLIC MASH,  
DUKKAH \$30

GRILLED SCOTCH FILLET, FRITES, BAERNAISE \$32

BEETROOT GNOCCHI, TOASTED ASPARAGUS AND BROCCOLI, CAULIFLOWER PUREE \$24

### Sides \$8

SHOESTRING FRIES \$8

GARDEN SALAD OF LETTUCE, CHERRY TOMATO, CUCUMBER & AVOCADO \$8

VEGETABLE BAKE \$8

### Deserts

CINNAMON DOUGHNUTS WITH ESPRESSO GELATO, CAMPOS CARAMEL \$14

TOFEE'D APPLE TART, VANILLA ICE CREAM \$14

CHOCOLATE FONDANT PUDDING, SEASONAL BERRIES, SOURED CREAM \$14

Our meals can be modified to suit vegan and vegetarian requirements – Please see our staff.