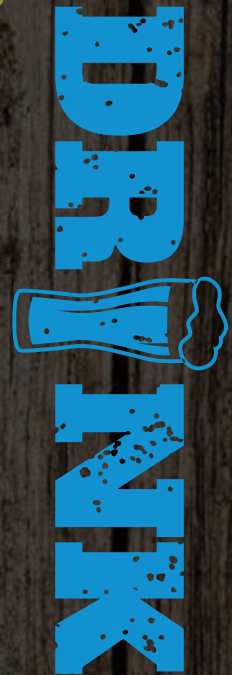







THE COMMUNO CANTEEN







TO START, SHARE OR AS A SNEAKY SIDE

- Grilled Sourdough** with your choice of garlic butter or plain butter _____ **\$5.90** 
- Garlic and Cheese Bread** roasted garlic puree and bocconcini on grilled sourdough _____ **\$7.90** 
- Buttermilk Cornbread** served with chilli, lime and coriander butter _____ **\$7.90**  
- Chicken Wings** coated in our house made jerk rub and served with sides of blue cheese sauce and buffalo sauce _____ **\$9.90** 
- Seven Spiced Squid** tender pieces of squid coated in our aromatic spice blend
Served with lemon and an Asian style dipping sauce _____ **\$9.90**  
- Prawn Dumplings** flavoured with Thai green curry
Served with lemon and an Asian style dipping sauce _____ **\$9.90** 
- Arancini** pea and ham with IPA mustard aioli _____ **\$9.90** 
- Duo of Sliders** buffalo chicken with guacamole and traditional Angus beef cheeseburger _____ **\$9.90**
- Poutine** crispy fries smothered in melted cheese, bacon and gravy _____ **\$9.90** 
- Fries** with or without your favourite sauce _____ **\$7.90** 
- Sweet Potato Wedges** with sides of guacamole, salsa and sour cream _____ **\$9.90** 
- Charcuterie and Cheese Board** a selection of 3 cured meats and 3 types of cheese,
date puree, lavosh crackers _____ **\$34.90**
- Popcorn Cauliflower** served with black garlic aioli and sumac _____ **\$8.90** 
- Side of Buttery Mash** _____ **\$4.90**  
- Parmesan Crusted Pesto Beans** _____ **\$5.90**  
- Side of Seasonal Vegetables** _____ **\$5.90**  

SALADS BUT MEALS

- Hot Smoked Trout** quinoa, beans, rocket, red onion vinaigrette _____ **\$17.90** 
- Warm Mushroom** avocado, mixed greens, toasted pine nuts,
roasted sweet potato, marinated fetta _____ **\$16.90**  
add prawns, chicken or squid + **\$3.90**
- Seven Spiced Squid** chopped peanuts, mesculin, cherry tomatoes, cucumber, Spanish onion,
bean shoots, fried shallots _____ **\$17.90**  
- Moroccan Lamb** spiced carrot, chickpeas, Israeli cous cous, cucumber, mint,
shaved radish, yoghurt dressing _____ **\$18.90**





BURGERS

- Wisconsin Manwich** tender scotch fillet, house made Porchetta, Asiago cheese, salad greens, grilled onions, red eye gravy _____ **\$18.90**
- Korean Hotdog** sweet Asian sausage, braised short rib, kimchi, pickle slices, sesame _____ **\$16.90** 
- The Mumbai** marinated cauliflower, curry aioli, cheddar cheese, smoked honey, fresh apple slices _____ **\$16.90** 
- Mary Had a Bloody Little Lamb** lamb shoulder braised in a bloody mary solution and topped with pickled celery shavings _____ **\$16.90** 
- Three Little Pigs** pork schnitzel, roast pork, maple roasted bacon and green apple slaw _____ **\$16.90** 

 **GLUTEN FREE ROLLS AVAILABLE UPON REQUEST + \$2**

THE MAIN EVENT

- Lobster Cheesecake** savoury cheesecake with lobster, chorizo and a hint of jalapeños. Served with a traditional Southern American creamed corn maque choux sauce _____ **\$23.90**
- Roasted Cauliflower Risotto** topped with your choice of Persian Fetta or Gorgonzola _____ **\$19.90**  
add prawns or chicken + **\$5.90**
- Beef Cheek** slow cooked in a Tunisian style sauce. Served with confit butternut pumpkin purée, dutch carrots, kale and a Yorkshire pudding _____ **\$26.90** 
- Winter Lamb Rump** olive and almond crust, truffled pea purée, roasted baby vegetables, polenta crisps, crumbled fetta _____ **\$26.90** 
- Pork Ribs** succulent pork ribs with our signature sauce, paprika roasted corn and sidewinder wedges _____ **\$19.90**  
- Nth QLD Barramundi** watercress, avocado, fried potato, speck lardons _____ **\$24.90**  
- Beetroot and Ricotta Ravioli** burnt butter, spinach and basil pesto, pine nuts _____ **\$19.90** 
- Toasted Lamb Shank Ravioli** served with pulled lamb ragout and a drizzle of yoghurt _____ **\$23.90**

 = Vegetarian  = Gluten free  = Gluten free option available upon request  = Dairy free

PUB FAVOURITES

ALL SERVED WITH CHIPS AND SALAD OR CHIPS AND VEGETABLES

Resch's Beer Battered Market Fish tartare sauce and fresh lemon wedges	\$19.90	
House Crumbed Chicken Schnitzel	\$19.90	
Gluten Free House Crumbed Chicken Schnitzel	\$19.90	GF
House Crumbed Chicken Schnitzel Parmigiana	\$22.90	GR
Crumbed Lamb Cutlets	\$25.90	
Gluten Free Lamb Cutlets	\$25.90	GF
Collison Yearling Rump 300gm, pasture raised	\$26.90	GF
Hereford Scotch Fillet - 300gm, pasture and grain raised	\$33.90	GF

WITH YOUR CHOICE OF THE FOLLOWING SAUCES:

- Gravy GF
- Green peppercorn GF
- Dianne GF
- Ranch
- Smokey chipotle
- Red wine and mushroom + \$2.50 GF
- Creamy garlic prawns + \$4.00

FOR THE TIN LIDS

Chicken Schnitzel + Chips	\$9.90	GR
Gluten Free Chicken Schnitzel + Chips	\$9.90	GF
House Battered Fish + Chips	\$9.90	
Angus Beef and American Cheese Sliders + Chips	\$9.90	
Spaghetti Bolognese	\$9.90	
House Made Real Chicken Nuggets + Chips	\$9.90	GR
Gluten Free House Made Real Chicken Nuggets + Chips	\$9.90	GF

WINE LIST

WINES BY THE GLASS 187ML/200ML PICCOLOS	GLASS
<i>Long Row Chardonnay Pinot Noir Sparkling</i>	\$7.50
<i>Yarra Burn Premium Cuvee - Yarra Valley</i>	\$8.50
<i>Grant Burge Pinot Chardonnay</i>	\$12.50
<i>Moet</i>	\$30.00
<i>Yellowtail Pink Bubbles</i>	\$7.50
<i>Long Row Moscato</i>	\$7.00
<i>Long Row Pinot Grigio</i>	\$7.00
<i>Long Row Sauvignon Blanc</i>	\$7.00
<i>Grant Burge Semillon Sauvignon Blanc</i>	\$7.00
<i>Grant Burge Chardonnay</i>	\$7.00
<i>Long Row Merlot</i>	\$7.00
<i>Long Row Shiraz</i>	\$7.00
<i>Grant Burge Cabernet Shiraz</i>	\$7.00
FORTIFIEDS	GLASS
<i>Grant Burge "Aged Tawny" (60ML)</i>	\$5.00
<i>Angove Grand Tawny 10 Year Old (60ML)</i>	\$6.00
SPARKLING WINES, MOSCATO AND ROSE	BOTTLE
<i>The Riddle Brut Reserve - SA</i>	\$20
<i>Wolf Blass Red Label Sparkling - SA</i>	\$25
<i>Tamburlaine Scarlett Bubbles - NSW</i>	\$26
<i>Tulloch Cuvee Brut - Hunter Valley</i>	\$28
<i>Charles Pelletier Blanc De Blanc - France</i>	\$30
<i>Nine Vines Rose - SA</i>	\$26
<i>Canti Prosecco - Italy</i>	\$32
<i>Moet Chandon - France</i>	\$95
<i>Veuve Clicquot - France</i>	\$120
<i>Amberley Kiss And Tell Moscato - WA</i>	\$24

WHITE WINES	BOTTLE
<i>Kirrihill Riesling - Clare Valley</i>	\$28
<i>Drift Pinot Gris - Marlborough NZ</i>	\$26
<i>David Hook Pinot Grigio - Hunter Valley</i>	\$30
<i>Tyrrells Wines - Single Vineyard Stevens Semillion - Hunter Valley</i>	\$45
<i>Meerea Park Semillon Sauvignon Blanc - Hunter Valley</i>	\$28
<i>The Riddle Sauvignon Blanc - SA</i>	\$20
<i>Ta_ku Sauvignon Blanc - Marlborough NZ</i>	\$25
<i>Angove Organic Sauvignon Blanc - SA</i>	\$25
<i>Tulloch Verdelho - Hunter Valley</i>	\$27
<i>Tulloch Vineyard Select Chardonnay - Hunter Valley</i>	\$30
<i>Meerea Park XYZ Chardonnay - Hunter Valley</i>	\$31
<i>Studio Series Chardonnay - SA</i>	\$20
<i>David Hook "Old Vines" Chardonnay - Hunter Valley</i>	\$48
RED WINES	BOTTLE
<i>Mud House Pinot Noir - Central Otago NZ</i>	\$38
<i>Studio Series Merlot - SA</i>	\$20
<i>Grant Burge 5th Generation Merlot - Barossa Valley</i>	\$30
<i>Ringmaster Cabernet Sauvignon - Clare Valley</i>	\$28
<i>Tulloch Cabernet Sauvignon - Hunter Valley</i>	\$28
<i>Hollick Ravensworth Cabernet Sauvignon - Coonawarra</i>	\$75
<i>David Hook Shiraz - Hunter Valley</i>	\$32
<i>Tulloch Pokolbin Dry Red Shiraz - Hunter Valley</i>	\$50
<i>Whiz Bang Shiraz - Barossa Valley</i>	\$29
<i>The Riddle Shiraz Cabernet - SA</i>	\$20
<i>Grant Burge The Holt Trinity Grenache Shiraz Mourvedre - Barossa Valley</i>	\$56
<i>Tyrrells Wines Shiraz - Hunter Valley</i>	\$28
<i>Meerea Park "The Aunts" Shiraz - Hunter Valley</i>	\$32
<i>Penfolds St Henri Shiraz - SA</i>	\$110
<i>Angove Family Crest Grenache Shiraz Mourvedre - McLaren Vale</i>	\$32
<i>Tyrrells Single Vineyard Stevens Shiraz - Hunter Valley</i>	\$49