

MAIN MENU

Monday 12pm – 4pm | Tuesday to Friday 12pm – Late | Saturday 4pm – Late

BAR SNACKS

Deep Fried **Cauliflower** with Cumin Salt Harissa Mayo \$8 (V)

Crispy **Onion Rings** served with House Made BBQ Sauce \$8 (V)

Mac & Cheese Croquettes \$8 (V)

Panko Crumbed **Eggplant Chips** with Tahini & Smoked Almond Dressing \$10 (V)

Loaded **Nachos** with Black Beans, Guacamole, Sour cream, Spicy Tomato Salsa & Cheese \$10 (V)
+ Add Pulled Pork \$4

Chicken Wings with Cucumber & Celery Sticks with our House Made Hot Sauce \$12

Semolina Dusted **Salt & Pepper Calamari** with House Made Aioli \$14

The Common Man **Slider Board** featuring our Famous Mexican, Portobello & Classic Burgers \$15

Trio of Dips – Hummus, Carrot & Cardamom, Beetroot with toasted Focaccia & Crudités \$18 (V)

Bowl of **Fries** with Tomato Sauce & Aioli
Small \$5 | Large \$9 (V)

Seasoned **Potato Wedges** with Sour Cream & Sweet Chilli
Small \$6 | Large \$10 (V)

BOWLS

Lawrence of Arabia

Kale & Chickpea Slaw, Toasted Quinoa Tabbouli, Sweet Potato, Snow Peas, Dates & Tahini (GF) (VE)
\$19

Fu Man Chu

Marinated Tofu, Rice Vermicelli, Black Rice, Coriander, Edamame, Pickled Carrot, Green Chillies, Spring Onions & Miso Ginger Dressing \$19 (GF) (VE)

Power Bowl

Brown Rice, Barley, Green Lentils, Spinach, Broccoli, Walnuts, Roasted Peppers, Grilled Zucchini, Turmeric & Lime Coconut Yoghurt \$19 (VE)

Add Your Choice of Chermoula Chicken, Chipotle Pulled Pork, Smoked Salmon \$6 Marinated Tofu \$3

V = Vegetarian / GF = Gluten Free / VE= Vegan

15% Surcharge Applies on Public Holidays

HAND STRETCHED PIZZA SELECTION

Gluten Free Base Add \$3

Margherita

San Marzano Tomato Sauce, Fiore De Latte & Fresh Basil \$17 (V)

Garlic pizza

Our Famous Common Man Garlic & Cheese Pizza with Fresh Italian Herbs \$17 (V)

Hawaiian

San Marzano Tomato Sauce, Triple Smoked Leg Ham, Mozzarella & Pineapple \$19

Commoner

San Marzano Tomato Sauce, Caramelised Onion, Mushroom, Spinach, Olives, Roasted Pumpkin & Feta \$19 (V)

Italiano

San Marzano Tomato, Baby Capers, Anchovies, Black Olives & Basil \$20

The Greek

Marinated Lamb, Olives, Red Onion, Fresh Oregano, San Manzano Tomato Sauce & Tzatziki \$22

Tandoori Chicken

Tandoori Marinated Chicken Breast, Cashews, Mango Chutney, Raita, Red Onion & Wild Rocket \$22

Meat Lovers

Ham, Salami, Thick Cut Bacon, Chicken, Chorizo, Mozzarella & BBQ Sauce \$24

PARMA STATION

Our House Crumbed Free-Range Chicken Breast served with a Side Salad & Fries with your Choice of the Following Toppings

The Bonza

Smokey BBQ Sauce, Thick Cut Bacon, Battered Onion Rings & Mozzarella \$25

The Mac Daddy

Our Secret Recipe Mac & Cheese with Napoli Sauce \$23

The Original

Triple Smoked Ham, Mozzarella & Napoli Sauce \$24

The Pisano

Salami, Olives, Red Peppers, Napoli Sauce & Mozzarella \$24

DESSERTS \$12 each

Apple & Cinnamon Pie with a Berry Coulis (V)

Stick Date Pudding with a Butterscotch Sauce (V)

Flourless Chocolate cake with Molten Chocolate (V) (GF)

With your choice of Double Cream or Vanilla Ice Cream

BIG PLATES

Loaded Nachos

Loaded Nachos with Black Beans, Guacamole, Sour Cream, Spicy Tomato Salsa & Cheese \$16 (V) + Add Pulled Pork \$4

Caesar Salad

Cos Lettuce, Soft Boiled Egg & Thick Cut Bacon, Sourdough Croutons & Anchovy Mayonnaise \$18

Roasted Vegetable Tart

Butternut Pumpkin, Caramelized Onion, Heirloom Tomato, Spinach, Basil, Goats Cheese with a Wild Rocket & Balsamic Salad \$24 (V)

Pumpkin & Pine Nut Ravioli

Pumpkin & Pine Nut Ravioli with Burnt Butter, Sage, Pecorino Cheese \$25 (V)

Fish & Chips

Fried Flathead & Chips Wrapped in Paper with a Garden Salad, Tartare, Malt Vinegar & Sliced Baguette \$26

Lamb & Green Pea Ragù

Lamb & Green Pea Ragù with Potato Gnocchi & Parmesan Cheese \$28

Denver City Baby Back Ribs

Denver City Baby Back Ribs with our House Made BBQ Sauce, Potato Wedges & Southern Style Slaw \$28

Wilderness Beef Steak

Char Grilled "Wilderness Beef" Minute Steak (180gm) with Chips, Salad, Brandy & Peppercorn Sauce \$29

BURGER BAR

All Served With Fries

The Classic Burger

Wagyu Beef Pattie, Cos Lettuce, Caramelised Onion, Cheese & House Made Pickles with Tomato Chutney \$18

Portobello Burger

Grilled Portobello Mushroom, Haloumi, Wild Rocket, Avocado & Tomato Relish (V) \$18

Mexican Burger

Slow Cooked Pulled Pork, Chipotle Slaw, Jalapenos & House Made Hot Sauce \$18

Korean Fried Chicken Burger

Panko Crumbed Chicken Breast, Sesame Slaw & Korean BBQ Sauce \$18

Burger Add Ons:

Bacon \$4, Egg \$3, Pineapple \$1, Beetroot \$1, Cheese \$2, Extra Pattie \$4