

# BRUNCH

BRUNCH IS AVAILABLE ON SATURDAY, SUNDAY & PUBLIC HOLIDAYS

## SEASONAL SUMMER FRUIT SALAD

Fresh Summer Fruit with Natural Yoghurt, Mornington Peninsula Honey & Blackberry Granola Sprinkles \$14 (gf, vgo)

## COCONUT CHIA & FLAXSEED BOWL

Coconut Soaked Chia & Flax seeds with Fresh Banana, Murray River Dates, Crispy Coconut & Almonds \$16 (ve, gf)

## CHOC-BERRY PANCAKE STACK

Buttermilk Pancakes Drizzled with Canadian Maple Syrup, Summer Berry Compote & Vanilla Bean Ice Cream \$19 (v)

## VEGAN CHIPOTLE TOFU BREAKKY TACOS

Spicy Tofu Scramble with Sweet Corn Salsa, Roasted Vine Ripened Tomato, Fresh Baby Spinach, Coriander & Blue Corn Tortillas \$19.5 (ve, gf)

## HULK

Avocado & Garden Pea Smash on Toasted Sourdough with Danish Feta, Mint, Lemon & Toasted Pumpkin Seeds \$19.5 (v, vgo, gfo)  
Add Poached Eggs \$4 | Add Scrambled Tofu \$4.5 (ve)

## EGGS BENEDICT

The Old Favourite Poached Eggs, Triple Smoked Leg Ham, Our Bacon Jam, Wilted Spinach served on English Muffins & Smothered with Hollandaise \$23 (gfo)

## BREAKFAST BURGER

Smoked Bacon, Fried Free Range Egg, Tomato Chutney, American Cheddar, Rocket & Hash Brown \$18 (gfo)

## FULL MONTY

Smoked Bacon, Fried Eggs, Roasted Vine Ripened Tomatoes, Mushrooms, Baked Beans, Beef Chipolatas & Hash Browns on Toasted Sourdough \$24 (gfo)

## EGGS YOUR WAY

Poached, Fried or Scrambled with Tomato Chutney on Toasted Sourdough \$14 (gfo)

## BRUNCH SIDES

Smoked Bacon \$5.5 | Eggs \$4 | Smashed Avocado \$5 (ve) | Mushrooms \$4.5 (ve) | Roasted Tomato \$3 (ve) | Beef Chipolatas \$4.5 | Tofu Scramble \$4.5 (ve) | Hash Brown \$4 (ve) | Wilted Spinach (ve) \$3 | Triple Smoked Leg Ham \$4.5 | English Muffin \$3 | Danish Feta \$3 | Mexican Jackfruit \$5 (ve) | Natural Yoghurt \$3 | Fresh Banana \$3 | Gluten Free Toast \$4 | Extra Slice of Toasted Sourdough \$3

# MAIN MENU

## SALADS

### PUMPKIN & QUINOA

Oven Roasted Pumpkin, Quinoa, Baby Beetroots, Spinach, Pickled Red Onion, Danish Feta, Dukka, Baby Spinach & Mandarin Oil \$18 (v, vgo, gf)

### ROAST CAULIFLOWER & FALAFEL

Tumeric Marinated Cauliflower, Falafel, Chickpeas, Zucchini, Almonds, Parsley, Spanish Onion & Coconut Tahini Dressing \$18 (ve, gf)

### PEANUT SATAY SLAW

Red Onion, Green Cabbage, Carrot, Sweet Corn, Red Capsicum, Coriander, Spring Onion, Peanuts & Satay Vinaigrette \$18 (ve, gf)

### UPGRADE YOUR BOWL

Chipotle Pulled Pork \$6 | Grilled Chicken \$6 | Mexican Jackfruit \$5 (ve) | Greek Marinated Lamb \$6.5

## BIG PLATES

### FISH & CHIPS

Premium Battered Flathead Fillets, French Fries, Garden Salad, Tartare Sauce & Lemon \$26 (gf)

### BUFFALO WINGS

Free-Range Fried Chicken Wings, "Frank's" Buffalo Hot Sauce, Cucumber, Celery & Ranch Sauce (gf)  
\$16 (8 Pieces) | \$22 (12 Pieces) | \$28 (16 Pieces)

### ORIGINAL CHICKEN PARMA

Free-Range Chicken Breast, Triple Smoked Leg Ham, Tomato Napoli, Mozzarella, French Fries & Garden Salad \$24

### CHICKEN SCHNITZEL

Crispy Free-Range Chicken Breast Schnitzel with a Smoked Bacon, Spring Onion, Seeded Mustard & Sour Cream Potato Salad, Lemon & Rocket \$24

### VEGAN SCHNITZEL

Vegan Pea Protein, Plant Based Vegan Schnitzel (No Soy), Tomato Napoli, Roasted Red Peppers, Herbed Mushrooms, Dairy Free Mozzarella, French Fries & Garden Salad \$26 (ve)

### SALT & PEPPER PORT PHILLIP CALAMARI

Rocket, Spanish Onion & Cucumber Salad with Roasted Garlic Aioli \$13 E | \$19 M (gf)

### SOUTHERN FRIED CHICKEN

Secret Recipe, Brown Sugar Brined Southern Fried Chicken Pieces, French Fries, Chipotle Slaw & Hot n' Smokey BBQ Sauce  
\$19 (3 Pieces) | \$24 (6 Pieces) | \$36 (12 Pieces) (gf)

### LOADED NACHOS

Baked Corn Chips Topped with Nacho Cheese, Slow Cooked Black Beans, Guacamole, Sour Cream, Tomato & Spring Onion Salsa, Sour Cream & Pickled Jalapenos \$19 (v, gf, vgo)

### Reload Your Nachos

Chipotle Pulled Pork + \$5 | Pineapple \$2 | Mexican Jackfruit \$5 (ve)

### VEGAN PENNE PRIMAVERA

Garden Peas, Sweet Corn, Spanish Onion, Roasted Pumpkin Pesto, Wilted Spinach, Wild Garlic, Chilli & Notzarella \$20 (ve)

### SPAGHETTI MARINARA

Flathead, Salmon, Prawns, Port Phillip Calamari, Local Mussels, Clams, Chilli, Wild Garlic, White Wine & Parsley \$28

### CHAR GRILLED PORTERHOUSE

280gm Grain Fed Victorian Porterhouse Steak, French Fries, Garden Salad & Whole Grain Mustard \$34 (gf)

## SIDES

### SEASONED POTATO WEDGES

Sour Cream & Sweet Chilli \$10 (v, vgo)

### GARDEN SALAD

Cos Lettuce, Vine Ripened Tomatoes, Cucumber, Spanish Onion, Celery, Capsicum & Mandarin Oil \$9 (ve, gf)

### BOWL OF FRENCH FRIES

Tomato Sauce & Aioli \$9 (v, vgo, gf)

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\*15% Surcharge applies on Public Holidays

## 12" PIZZAS

12" Gluten Free Base Available + \$5.5

### GARLIC & CHEESE

Garlic, Mozzarella, & Extra Virgin Olive Oil \$14 (v, vgo, gfo)

### MARGHERITA

San Manzano Tomato Sauce, Mozzarella & Fresh Basil \$18 (v, vgo, gfo)  
Add Prosciutto \$6

### COMMONER

San Manzano Tomato Sauce, Roasted Pumpkin, Caramelised Onion, Mushrooms, Black Olives, Spinach & Danish Feta \$22 (v, vgo, gfo)

### SWEET CHILLI CHICKEN

Chargrilled Chicken, Cashews, Spring Onion, Red Capsicum, Mushrooms, San Marzano, Mozzarella & Sweet Chilli Sauce \$23 (gfo)

### GREEK

San Manzano Tomato Sauce, Marinated Lamb, Olives, Spanish Onion, Oregano & Tzatziki \$24 (gfo)

### HAWAIIAN

San Manzano Tomato Sauce, Triple Smoked Leg Ham, Pineapple & Mozzarella \$22 (gfo)

## BURGERS

Gluten Free Bun Available + \$4

### CLASSIC

Wagyu Beef Patty, Cos Lettuce, American Cheddar, Vine Ripened Tomato, Boston Pickles & Special Sauce on a Milk Bun with French Fries \$22 (gfo)

### BACON DOUBLE CHEESE

Double Wagyu Patty, Smoked Bacon, Double American Cheddar, Spanish Onion, Boston Pickles, Mustard & Tomato Chutney on a Milk Bun with French Fries \$26 (gfo)

### SOUTHERN FRIED CHICKEN

Crispy Fried Free-Range Chicken Breast, American Cheddar, Boston Pickles, Southern Style Slaw, Hot n' Smokey BBQ Sauce & Chipotle Mayo on a Milk Bun with French Fries \$24 (gfo)

### SOUL SISTA

Plant Based Burger Patty (No Soy), Pumpkin Pesto, Tomato Chutney, Vegan Aioli, Crunchy Slaw & Mustard on a Gluten Free Bun with French Fries \$26 (ve, gf)

### B.L.A.T

Smoked Bacon, Cos Lettuce, Smashed Avocado, Vine Ripened Tomato, Roasted Garlic Aioli & Tomato Chutney on Toasted Sourdough with French Fries \$19 (gfo)

Make it a B.E.L.T.A (Fried Egg) \$3

### UPGRADE YOUR BURGER

Smoked Bacon \$5.5 | Wagyu Patty \$7 | Fried Egg \$3  
Southern Style Slaw \$3 (ve) | Cos Lettuce \$2.5 (ve) | Sliced Vine Ripened Tomato \$2.5 (ve) | Garlic Aioli \$2.5 | Smoked Bacon \$5.5 | Boston Pickles \$2.5 (ve) | American Cheddar \$2.5 | Pineapple \$2.5 (ve)

## DESSERTS

### FLOURLESS CHOCOLATE CAKE

Molten Chocolate & Vanilla Ice Cream \$12 (v, gf)

### LEMON TART

Summer Berry Compote & Vanilla Ice Cream \$12 (v)

## KIDS MENU

Add a Small Soft Drink or Juice of Your Choice + \$3  
For Humans 130cm or Smaller in Height

### FISH & CHIPS

Battered Fish, French Fries or Garden Salad & Tomato Sauce (gf) \$12

### CHICKEN NUGGETS

French Fries or Garden Salad & Tomato Sauce \$12

### HAWAIIAN PIZZA

Ham, Pineapple & Mozzarella (gfo) \$12

### ICE CREAM

Bowl of Vanilla Ice Cream (v, gf) \$4

gf ~ Gluten Free | gfo ~ Gluten Free Option Available | v ~ Vegetarian |  
ve ~ Vegan | vgo ~ Vegan Option Available