

Main Menu

ENTREES

Bread & Dips 13

Artisan bread w smoky hummus & sundried tomato pesto

Pan Seared Scallops gf16

w golden beetroot puree, radish slaw

Cos Ta Cos gf14

w shrimps, cucumber, tomato, red onions & avocado

Lamb Popsicle gf15

Grilled lamb skewers w mushy peas and tzatziki

Chicken Liver Pate 14

w homemade pickles & crostini

Tempered Calamari gf14

Southern style tempered crispy calamari w zesty mayo

Homemade Arancini v12

Crumbed risotto balls w orange chili jam

BURGERS

Pulled Beef 22

Slow cooked beef brisket w cos, tomato, red onion, smoky aioli, homemade pickles, cheese & hand cut chips

Commons Fried Chicken 22

Homemade spiced fried chicken, cos, tomato, onions, orange chili jam, smoky aioli & hand cut chips

Falafel v 22

Homemade falafel, cos, tomato, onions, smoky hummus, tzatziki & hand cut chips

SALAD 22

Walnuts, cherry tomato, mixed leaves, cucumber, coriander, fresh mint, spanish onion, red wine thyme vinaigrette

Choice of any one:

Smoked salmon, Calamari, Commons fried chicken, Falafel, Olives & Feta

MAINS

NZ Lamb Rump gf 36

Locally sourced lamb rump w herb roasted potatoes, grilled asparagus & mint pea yoghurt

English Classic 28

Beer battered fish and chips w mushy peas & homemade tartar sauce

Kiev-De-Poulet 32

Stuffed crispy chicken breast w kumara mash, duck fat confit carrots & creamy dijon

Market Catch gf34

Fish of the day w herbed mash, mango corn salsa & caper dressing

Pork Belly gf 32

Sous vide fresh pork belly w pumpkin puree, Puy lentils, burnt butter bokchoy & honey glaze

Lemon Risotto gf v26

Arborio rice cooked w seasonal vegetables, folded in Mascarpone and grated cheese

**vegan option available

FROM THE GRILL

Scotch fillet 200gm gf33

Choice of any one side & one sauce

Eye fillet 200gm gf37

Choice of any one side & one sauce

Savannah Bone-in Rib-eye (500G) gf64

Choice of any two sides & two sauces

Designed to share (served sliced)

Choice of Sides: hand cut chips, garden salad, herbed mash, kumara mash, seasonal steamed vegetables

Sauces: creamy dijon, red wine jus, garlic butter, peppercorn jus

****Whilst every effort is made to accommodate allergens, we cannot guarantee a complete absence of allergens in our food.**

***Please ask your server for advice.**

Aged Platter

Antipasto 45
Cold cuts, cheese, marinated olives, walnuts,
Sundried tomato, quince, cornichons, grapes,
crackers

Veg Delight 36
Cheese, crackers, grapes, walnut, quince,
falafel, hummus, olives, sundried tomato

SIDES/ADD-ONS

Hand cut chips w smoky aioli gf v9
Seasonal steamed vegetables gf df v9
Summer garden salad gf df v9
Herbed potato mash gf 9
Kumara mash gf 9

DESSERTS

Homemade Cheesecake 13
w special sauce

Rich Chocolate Mousse gf13
w macadamia dulce de leche ice cream & hazelnut
crumbs

Olive Oil Cake 13
w creme anglaise & ice cream

Ice Cream Trio 13
Ice cream with chocolate flakes and candied nuts

DESSERT WINES

Brancott 'Letter' harvest Sav Blanc 11/ 55
Marlborough

Two Hands Muscato Barossa, Australia 12/60

*a selection of tea and coffee is available



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