

Oysters	5ea
Olives	9
Salmon gravlax	22
Market Fish, cavolo nero	MP
Steak Frites	35
Green salad	10
French fries	10

DESSERT + CHEESE 50g

Chocolate mousse	14
Shepards whey blue, blue, Cow, Gippsland VIC 50g	14
Six farms brie, brie, Cow, Adelaide Hills S. AUS 50g	12
Cave aged Cheddar, hard, Cow, Bristol UK 50g	10

— THE —
DECK
 SOUTH BANK

LUNCH EXPRESS

with coffee \$29

with coffee + wine* \$39

Choice of:

Gnocchi, pork + tomato ragu

Orecchiette, prawns, chilli, garlic, fennel

Maccheroni, broccoli pesto, speck

Pea + preserved lemon risotto

Pork loin, watercress, mustard sauce

* Conditions apply

Whilst we can't guarantee that our kitchen is free of all allergens, please advise us of any dietary restrictions & we will do our best to accommodate.

Thank you

NV Terra Viva Prosecco, Veneto ITA	13 62	Prickly Moses Otway Light 2.9% Barongarook VIC	9
NV Domaine Champalou Vouvray Brut, Loire Valley FRA	21 108	Peroni Red 4.7% Rome ITA	10
2023 Ravensworth Riesling, Canberra ACT	17 70	Mornington Pale Ale 4.7% Mornington Peninsula VIC	10
2021 Clarence Estate Pinot Blanc, Coal River TAS	16 69	Moon Dog Lager 4.5% Preston VIC	11
2023 Fontaleoni Vernaccia, Tuscany ITA	15 62	Coldstream Pilsner 4.5% Yarra Valley VIC	12
2023 Higher Plane Chardonnay, Margaret River WA	15 64	Napoleone Apple Cider 4.7% Yarra Valley VIC	11
2023 Mada Nebbiolo Rosé, Young NSW	16 68		
2023 Te Mata Estate Gamay, Hawkes Bay NZ	16 68		
2022 Coulter Sangiovese, Adelaide Hills SA	16 66		
2020 Inama Carmenere Merlot, Tuscany ITA	17 78		
2023 Domenica Two Cells Shiraz, Beechworth VIC	16 68		



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WINE

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