

Oysters	5ea
Olives	9
Barramundi, sauce vierge	45
Steak Frites	35
Green salad	10
French fries	10

### DESSERT + CHEESE 50g

Chocolate mousse	14
Fourme d'Ambert, blue, Cow, Auvergne FRA 50g	14
Six farms brie, brie, Cow, Adelaide Hills S. AUS 50g	12
Cave aged Cheddar, hard, Goat, Bristol UK 50g	10

— THE —  
**DECK**  
 SOUTH BANK

## LUNCH EXPRESS

with coffee \$29

with coffee + wine\* \$39

Choice of:

Gnocchi, pork sausage + tomato ragu

Bucatini, prawns, charred corn, garlic

Grilled pork, celeriac remoulade

Parmesan risotto caponata

Polenta, braised chicken, green olive

\* 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
NV Domaine Champalou Vouvray Brut, Loire Valley FRA	21   108
2023 Ravensworth Riesling, Canberra ACT	17   70
2023 Batard Langelier Muscadet 'Polaris' Melon Loire Valley, FRA	16   69
2023 Eschenhof Holzer Grüner Veltliner, Wagram Austria	15   64
2023 Higher Plane Chardonnay, Margaret River WA	15   64
2024 Orbis Grenache Cinsault Rosé, McLaren Vale SA	17   72
2023 Coulter Sangiovese, Adelaide Hills SA	16   66
2020 Château du Cedre Malbec, Cahors FRA	18   76
2023 Domenica Two Cells Shiraz, Beechworth VIC	16   68
2023 Dominique Piron Gamay, Beaujolais-Villages FRA	16   68

Prickly Moses Otway Light 2.9% Barongarook VIC	9
Peroni Red 4.7% Rome ITA	10
Mornington Pale Ale 4.7% Mornington Peninsula VIC	10
Moon Dog Lager 4.5% Preston VIC	11
Coldstream Pilsner 4.5% Yarra Valley VIC	12
Napoleone Apple Cider 4.7% Yarra Valley VIC	11



**COMMUNE**  
WINE

**For your next event visit**

[www.communewine.com.au](http://www.communewine.com.au)