

**CAMPERDOWN**  
**COMMONS**

**PLEASE NOTE:**  
**Place order at the counter.**  
**Items from the outdoor kitchen will come separately**  
**from other menu items.**

VG - Vegetarian | VN - Vegan | DF - Dairy Free GF - Gluten Free | GFO - Gluten Free Option

Please speak with our friendly staff if you have any dietary needs. While we make every effort to accommodate them, we cannot guarantee that our food will be free from allergens, as our menu is prepared in a kitchen that handles nuts, shellfish, and gluten.

# ALL DAY

Available 11:30AM - Close

## Mixed Marinated Olives \$9

mixed marinated Australian olives with garlic & thyme (VN)  
*(Nonies GF seeded brown available +\$2)*

## Jalapeno Cheese Bites \$12

spicy crumbed cheesy bites (VG)

## Bacon & Egg Roll \$14

crispy bacon, fried eggs, hash brown, Carolina BBQ sauce on a potato bun

## Eggs Benny Po' Boy \$18

poached eggs, crispy bacon, hash brown, cheddar cheese hollandaise, chives on toasted baguette

## Grilled Lebanese Bread & Dips \$18

hummus & tzatziki (VG)

## Cheese Burger Spring Rolls \$18

ketchup & mustard dipping sauce

## Falafel Pocket Rocket \$22

house falafel, shredded lettuce, coriander-lime tahini, sumac onions, tomato, pickled cucumber, Lebanese bread (VN)

## Shawarma-Mama Salad \$24

shawarma chicken, pickled cucumber, sumac onions, cherry tomatoes, coriander, kale, tahini sauce (GF)  
*(add poached egg +\$2.5)*

## Double Beef & Bacon Smash Burger \$25

cheese, pickles, onions, house sauce & fries  
*(make it a triple beef +4.5)*

## Southern Fried Chicken Burger \$24

lettuce, tomato, cheese, pickles, sriracha kewpie & fries

# COMMON'S CLASSICS

*Served with Fries & Salad OR Paris Mash & Vegetable*

## Chicken Schnitzel \$24

Hand crumbed chicken schnitzel with thyme & lemon zest, fries, salad & house gravy

### *Toppers*

Parmy – Napoli sauce, smoked ham, mozzarella +\$6

Rodeo – smoky BBQ sauce, bacon, mozzarella +\$7

The Oscar – Prawns, hollandaise, avocado +\$10

## Fish & Chips \$26

Locally sourced fresh fish fillets battered in "Stone & Wood Pacific Ale" with tartare & lemon

## 200g Pan Fried Humpty Doo Barramundi Fillet (N.T) \$31

(add tartare sauce +\$2)

## 250g Grilled "Black Opal" Wagyu Rostbiff Rump MB4-5 (VIC) \$33

(add house gravy +\$2)

## 250g Slow Roasted "Kinross Station" Lamb Rump (Holbrook, NSW) \$43

(add classic mint sauce +\$2)

## 300g Char Grilled "Gooralie"

Free Range Pork Collar (Darling Downs, QLD) \$34

(add apple sauce +\$2)

## 500g Char Grilled "AGB" Grain Finished Beef Ribeye (Coonamble, NSW) \$69

(add house gravy +\$2)

## SIDES

Fries with chicken salt & kewpie \$12

Potato Wedges with sour cream & sweet chilli \$12

Steamed greens with extra virgin olive oil \$12

Mixed leaf salad, pickled onions, red wine vinaigrette \$10

Roasted Corn Ribs with chipotle butter & fresh lemon \$13

Fried New season chat potatoes, old bay seasoning \$13

## LITTLE ONES

Cheese Burger & Chips \$15

Chicken Tenders & Chips \$15

Fish & Chips \$15

## SWEETOOTH

Sticky Date Pudding \$12

salted caramel sauce & dollop cream

House Trifle \$14

sponge, custard, peaches, whipped cream & jelly

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# WINE

## SPARKLING / BLANC DE BLANC

<b>NV Dal Zotto</b>	150ml	250ml	B
<i>King Valley, VIC (2024 Halliday Wine rating 94 Points)</i>	\$11.5		\$47
<b>Bandini Prosecco NV</b>	\$14		\$57
<i>Valdobbiadene, Italy</i>			
<b>Laurent Perrier</b>			\$160
<i>Tours-sur-Marne, France (93 Points James Suckling)</i>			

## WHITE

<b>La La Land Pinot Gris</b>	\$9	\$13.5	\$38
<i>Pokolbin, NSW</i>			
<b>Motley Cru Pinot Grigio 2023</b>	\$9	\$13.5	\$38
<i>King Valley, VIC</i>			
<b>5 Tales Chardonnay 2023</b>	\$10	\$14.5	\$41
<i>Margaret River, WA</i>			
<b>Totara Sauvignon Blanc 2023</b>	\$11	\$16	\$45
<i>Marlbrough, NZ</i>			
<b>Sidewood Sauvignon Blanc 2023</b>	\$11.5	\$17	\$47
<i>Adelaide Hills, SA (Halliday Top 100 rating 95 - 96 points)</i>			
<b>Robert Stein Farm Series Riesling 2023</b>	\$12	\$18.5	\$50
<i>Mudgee, NSW</i>			
<b>Rob Dolan True Colours Chardonnay 2021/23</b>			\$64
<i>Yarra Valley, VIC</i>			

# WINE

RED	150 <sup>ml</sup>	250 <sup>ml</sup>	B
<b>First Creek Botanica Cab Sauv 2021</b> <i>Hunter Valley, NSW</i>	\$8	\$12	\$32
<b>Hesketh Pinot Noir 2020</b> <i>Adelaide Hills, SA</i>	\$9	\$13.5	\$38
<b>Kangarilla Road Shiraz 2018</b> <i>Mclaren Vale, SA</i>	\$12.5	\$19	\$52
<b>Aquilani Sangiovese 2021</b> <i>Tuscany, Italy</i>	\$11.5	\$17	\$47
<b>Whistler Thank God Its Friday, Shiraz 2022</b> <i>Barossa, SA</i>	\$14.5	\$22	\$59
<b>Zinio Tampranillo 2021</b> <i>Rioja Alta, Spain</i>	\$12.5	\$19	\$52
<b>Jericho GSM 2021</b> <i>Mclaren Vale, SA (93 Pts Halliday Wine Companion)</i>	\$14	\$20.5	\$57
<b>Bellvale Pinot Noir 2022</b> <i>Gippsland, VIC</i>	\$15.5	\$23	\$63

## ROSE

<b>Petal &amp; Stem 2022</b> <i>Malborough, NZ</i>	\$10	\$14.5	\$41
<b>Rameau D' or Petiti Amour Rose 2022</b> <i>Provence, France</i>	\$12	\$18.5	\$50

# COCKTAILS

G

**PCF Harvest Lemonade**

\$18

*Vodka, rosemary lemonade, sugar syrup*

**Pimms Flower**

\$18

*Pimms, rose essence, limoncello, lemon*

**Aperol Spritz**

\$19

*Aperol, prosecco, soda*

**Ruby Rosemary Spritz**

\$19

*Pampelle, prosecco, rosemary lemonade*

**The Rah**

\$19

*Vodka, lychee liqueur, chambord*

**Espresso Martini**

\$19

*Vodka, kahlua, espresso*

**Cucumber & Basil Mojito**

\$19

*Rum, cucumber, basil, honey syrup*

**Chilli Lime Margarita**

\$20

*Tequila, cointreau, chilli, lime*

**Old Fashioned**

\$20

*Bourbon, bitters, sugar*

# MOCKTAILS

**Grapefruit Mocktail**

\$14

*Grapefruit juice, rosemary lemonade, sugar syrup, soda*

**PCF Harvest Mocktail**

\$14

*Rosemary lemonade, sugar syrup, soda*

**Cucumber & Basil Mojito**

\$14

*Cucumber, basil, honey syrup*