

| BREAKFAST | | | |
|--|-----|-----------------|------|
| | | | |
| Toast | | | \$6 |
| Sourdough with butter and strawberry preserve | | | |
| Raisin Toast | | | \$6 |
| St Malo raisin toast with butter | | | |
| Banana Bread ^(VG) | | | \$8 |
| Toasted banana bread with butter and sea salt | | | |
| Eggs ^(GFO, DFO) | | | \$14 |
| Eggs your way, toasted sourdough & Pepe Saya butter | | | |
| Commons Oats ^(GF) | | | \$16 |
| Coconut soaked oats with activated almonds, toasted coconut, Greek yoghurt, mango coulis & agave syrup | | | |
| Mushroom Baguette ^(GF, V) | | | \$18 |
| Confit mushroom baguette, lemon, thyme, basil pesto and provolone | | | |
| Protein Waffle ^(VG) | | | \$18 |
| Oat protein waffle with peanut butter, maple syrup, and cottage cheese | | | |
| Breakky Tower | | | \$19 |
| Brioche bun loaded with bacon, egg, hash brown, cheese, chorizo, spinach, & hollandaise | | | |
| Corn Bread Breaky | | | \$19 |
| Jalapeno and butter milk corn bread, avocado mousse cherry tomatoes, streaky bacon & maple syrup | | | |
| Salmon & Avo Smash ^(GFO) | | | \$24 |
| Smoked salmon, avocado, blistered cherry tomatoes, caper hollandaise, lemon and garden herbs | | | |
| Farmers' Hash ^(GF) | | | \$28 |
| Rump Cap steak 120g with fried eggs spinach & bearnaise | | | |
| LITTLE ONES | | | |
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| Oats | | | \$8 |
| Oat waffle, maple syrup, ice cream | | | |
| Eggs | | | \$10 |
| Fried eggs on toast with butter | | | |
| EXTRAS | | | |
| egg | \$2 | maple smoked | |
| sourdough | \$2 | bacon | \$4 |
| butter, vegemite, | | house hash | \$4 |
| peanut butter, jam | \$2 | confit mushroom | \$4 |
| hollandaise, | | chorizo | \$5 |
| bearnaise | \$3 | rump cap steak | |
| jalapeno corn bread | \$4 | 120g | \$12 |

| CAMPERDOWN COMMONS | | | |
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| CHEF'S BLACKBOARD SPECIALS | | | |
| Curated from local, seasonal & Pocket City Farm harvested produce | | | |
| Watch our chef's special stories @camperdowncommons | | | |
| LUNCH & DINNER | | | |
| SMALLS | | LARGE | |
| House Focaccia & Olive Oil ^(DF, VG) | | Wagyu Cheeseburger | \$24 |
| Fried Polenta Chips ^(V) | | 150g patty, tomato, American cheese, chips, pickles | |
| Mushroom & Smoked Mozzarella Arancini ^(V) | | Ricotta Gnocchi ^(V) | \$25 |
| Buttermilk aioli, parmesan | | mushrooms, burnt butter, pine nut, thyme | |
| Buffalo Chicken Ribs ^(GF) | | Half Smoked Chicken | \$28 |
| chili, lime, gorgonzola | | charred cos, parmesan, gribiche & lemon olive oil dressing | |
| Hand Tied Burrata ^(V) | | Steak Sandwich | \$28 |
| heirloom tomato, basil, olive oil & pangrattato | | ciabatta, burnt shallot mayo, butter lettuce, provolone, chips | |
| Charcuterie Board ^(GFO) | | Charred Lamb Neck | \$29 |
| salami, nduja, prosciutto, olives, focaccia | | Greek salad, flat bread, garlic yoghurt, pickles | |
| PIZZA ^(GFO, DFO) | | Battered Cod ^(DF) | \$33 |
| Margherita | | chips, mushy peas, & tartare | |
| tomato, basil, mozzarella evoo | | Crumbed Pork Chop ^(DF) | \$35 |
| Napoli | | leaves from the garden, pickled fennel & pineapple sage | |
| anchovies, olives, mozzarella, oregano | | Scotch Fillet 250g | \$37 |
| Pepperoni | | chips, salad, pan juice, café de Paris | |
| tomato, mozzarella | | SIDES | |
| Burrata | | Fries aoli | \$10 |
| tomato, basil pine nut pesto | | Mixed Leaf ^(V) | \$10 |
| Pollo Diavola | | pickles mulberry vinegar | |
| fior de latte, Chimi de Rapa, jalapeno | | Truffle Fries parmesan | \$12 |
| Truffled Fungi | | SWEET BY THE SCOOP! | |
| shiitake, button, oyster mushrooms, scamorza, garlic chives | | Tiramisu | \$12 |
| Campagnola | | Summer Pudding | \$12 |
| ham, sausage, salami, fior de latte | | LITTLE ONES | |
| Seafood | | Cheeseburger | \$12 |
| octopus, prawns, furikake, chili, lemon | | Ham & Cheese Pizza ^(GFO) | \$12 |
| Level up with Burrata | | Chicken Tenders chips | \$12 |
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| Gluten free & vegan options are available, talk to our staff. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free as the menu is prepared in a kitchen that handles nuts, shellfish & gluten. | | | |