

# COMMON MAN

*Star*

## DINNER

5pm - 9.30pm

### SMALLER PLATES

- v **Grilled Asparagus & Avocado**, with burnt chilli feta in a zesty citrus dressing 19
- Crab Croquettes**, with caramelised onion, sweetcorn & a lime aioli 16
- v\* **Cold Udon Noodles**, with a Japanese onion salad in a tomato ponzu dressing 21
- Quinoa Rosti**, with smoked salmon & dill cream 16
- v **Tofu Sisig**, fried tofu in a tangy dressing with Kewpie mayo & tortilla chips 16

### LARGER PLATES

- v **Shimeji Mushroom Gnocchi**, hand-cut potato gnocchi pan-fried in a creamy tahini & miso sauce, finished with parmesan cheese 22
- Beer Battered Halibut & Chips**, with housemade tartare sauce 24
- Pork Belly Cha Shu**, served with truffled kang kong, pumpkin puree & an umami ton kotsu sauce 25
- Herb Crusted Chicken Schnitzel**, with celeriac & radish remoulade 24
- New York Strip**, 100% grass-fed striploin with truffle confit potatoes & béarnaise sauce 36

### SIDES

12

**Fried Confit Royal Blue Potatoes**,  
with truffle oil & dill sour cream

**Spinach Salad**,  
with roasted tomatoes, red onion &  
almond pita pieces

**Charcoal Crack & Cheese**,  
macaroni in creamy truffle mornay

**Umami Fries**,  
miso mayo & ramen seasoning

### DESSERTS

12

**Churros**,  
with caramel or chocolate sauce

**Almond Caramel Cake**,  
with banana caramel buttercream

**Date & Chocolate Italian Torte**,  
with seasonal berries & cream

**Salted Maple Syrup Cheesecake**,  
with an almond biscuit base

*Check display for daily treats!*

v - vegetarian

v\* - can be made vegan please ask!