

Commodore on the Park

(v) Vegetarian • (gf) Gluten Free • (gfm) Gluten Free Modified

Lunch

Monday to Friday
12pm to 2pm

Something to Start

Chargrilled flat bread – Jersey labneh – Lebanese spices – dried fruit **14.0 (v)**

Cob loaf – garlic & chive butter **9.0 (v)**

House cured salmon – horseradish triple cream – crisp breads **16.0**

Chefs soup – baguette – churned butter **12.0**

South Australian Coffin Bay Oysters:

Natural – lemon cheek – cocktail sauce **(gf)**
Half dozen **16.0** | Full dozen **30.0**

House made Kilpatrick sauce – lemon cheek **(gf)**
Half dozen **18.0** | Full dozen **32.0**

Quick Lunch

Prawns wrapped in bacon – jasmine rice – coriander – fried peanuts – satay sauce – skin on chips **20.0 (gf)**

Pepperberry kangaroo fillet – beet & horseradish purée – heirloom beets – goat cheese mousse **20.0 (gf)**

Caesar salad of cos lettuce – double smoked bacon – reggiano – anchovies – chargrilled chicken – poached free range egg **18.0**

Eye fillet – white bean purée – heirloom carrot salad – fried sage – sage jus **23.0 (gf)**

Confit chicken shanks – asparagus, pea, & snow pea risotto – cured egg yolk **18.0 (gf)**

Heirloom tomato & Jersey labneh tart – basil oil – semi dried tomatoes – olive crumb **18.0 (v)**

Triple deck club sandwich of ham – chicken – cheese – bacon – tomato – lettuce – aioli – skin on fries **18.0**

200g Porterhouse – garlic butter – skin on chips **23.0 (gf)**

Pale ale battered gummy shark – coleslaw – skin on fries – tartare – lemon cheek **22.0**

Brioche Rolls

All served with skin on chips.

Smoked chicken – bacon – lettuce – Gouda – tomato – aioli – sour cream **18.0**

Ground Wagyu beef and chorizo meatballs – napoli – Spanish onion – Gouda **18.0**

Lobster tail – celery – carrot – Spanish onion – mayonnaise – fresh herbs **26.0**

Fillet steak – onions – capsicum – mushroom – cheese sauce **22.0**

Roasted pumpkin – semi dried tomato – baby spinach – Spanish onion – avocado – Brie **18.0**

Burgers

All served on a house baked bun with skin on chips.

Barbecue pulled pork – coleslaw **20.0**

Ground Wagyu beef patty – Gouda – lettuce – tomato – bacon – fried egg – kewpie mayo **20.0**

Buttermilk fried chicken – Gouda – lettuce – tomato – bacon – kewpie mayo **20.0**

Something more Substantial

Fettuccini of prawns – squid – cherry tomatoes – red peppers – chilli – basil – toasted bread crumbs **28.0**

Mayura full blood 9+ marble score Wagyu – rocket, pine nut, reggiano salad – lemon pressed evo **45.0 (gf)**

Lamb rump – sweet potato puree – charred onions – glazed carrot & sesame – fried sage – sage jus **38.0 (gf)**

Chicken supreme – potato galette – pan fried heirloom carrots – spiced pumpkin puree – prosciutto – pomegranate jus **33.0 (gf)**

Slow braised beef cheek – potato smash – fennel – dried shallot – fried garlic – braising liquor reduction **30.0 (gf)**

Pale Ale battered King George whiting – sea salted skin on chips – tartare – lemon cheek – coleslaw **35.0 (gfm)**

Mixed mushroom & fungi risotto – reggiano – fresh herbs – chargrilled Portobello – reggiano crisps **28.0 (gf) (v)**

Something Sweet to finish

Dark chocolate fondant – berries – candied macadamia – chocolate soil – triple cream **14.0**

Vanilla crème brulee – nut brittle – banana – blueberries – chai triple cream **14.0 (gf)**

Sticky date pudding – butterscotch sauce – rum braised date cream – vanilla bean ice cream **14.0**

Peanut butter mousse – dark ganache – salted caramel – fried peanuts – caramel fudge – triple cream **14.0**

Adult's Only Sweets

Affogato – vanilla bean ice cream – liqueur of choice – coffee shot – house made rocky road **14.0**

Lemon Gelato – lemon rind – limoncello shot **15.0 (gf)**

Bricks & Mortar Espresso Martini – Kahlua Liqueur – Vodka – Commodore house made rocky road **16.0**

Cheese

Vintage cheddar – blue cheese – Brie – caramelised onion & pear puree – lavosh crackers – dried fruit **16.5 (for two)**

After Lunch

COFFEE

Locally roasted Bricks & Mortar Espresso coffee – house made rocky road **4.2**

LIQUEUR COFFEE

Select your favourite liqueur – whipped cream & served with house made rocky road **12.5**

Irish – Jameson

Monks – Frangelico

Roman – Galliano Vanilla

Mexican – Kahlua

Jamaican – Tia Maria

German – Butterscotch Schnapps

VANILLA OR SPICE CHAI LATTE

Sprinkled with cinnamon & served with house made rocky road **4.2**

HOT CHOCOLATE 4.2

MOCHA 4.2

PREMIUM INFUSED TEA BY T2

4.0 pot for one | 4.5 pot for two

DAINTREE (BLACK)

Pure Australian – bold bright – light and dainty elements – low in caffeine – light – smooth flavour

JUST PEPPERMINT

Sensationally minty – sweet and smooth – a clean uplifting and vibrant classic

CHINA JASMINE

Blend of green & oolong tea – jasmine blossoms – mellow & refined – floral – earthy – brisk & fresh

JUST CHAMOMILE

Classic tisane of Egyptian flower buds – honey sweet – calming – refined & sublime

ENGLISH BREAKFAST

Classic Sri Lankan broken-leaf tea – Aromatic – full bodied – bright coppery liquor bright & brisk flavour

MELBOURNE BREAKFAST

A warm sweet brew – depth – versatile, refreshing & appealing

FRENCH EARL GREY

French twist – fruity – peach – apricots – zesty citrus – sunflowers – rose