

COMMON GROUND *project*

Common Ground Project is a fit-for-purpose community property where Melbourne chefs are invited to plant, harvest and collect seasonal, organic produce for use in their own venues. All money raised for this project supports the use of regenerative farming practices, and improved access to meditation, mindfulness, and mental health support for the hospitality industry. We believe that witnessing how our food is grown and produced makes the eating of it so much more enjoyable.

DRINKS

COFFEE

by Square One Coffee Roasters
Coffee – REG 4.20 / LGE 5.20
Mocha – REG 4.50 / LGE 5.50
Hot chocolate – REG 4.50 / LGE 5.50
Batch brew – 4 Babycino – 1.50
Iced Coffee – 9 Iced Chocolate – 9
Coffee Frappe – Espresso, almond mylk, ice,
coconut blossom sugar, cacao nibs (vegan) – 9
Soy, oat, almond – 0.50 Extra shot – 0.50

TEA

English breakfast, Earl grey,
Sencha green, Peppermint – 4.50
Gulbarn indigenous herbal tea – 6
Chai – REG 4.50 / LGE 5.50
Chocolate Chai – 5 / 6

SMOOTHIES

VEGGIE FIX – 10
Kale, spinach, parsley, avocado, lemon,
apple, ginger, coconut water
ENERGIZER – 10
Banana, oats, almond, dates, raw cacao, oat mylk
Add coffee shot – 1
FEELING BLUE – 10
Blueberry, spinach, dates, chia seeds, almond mylk
VEGAN THICK SHAKE – 11
Banana, tahini spinach, pure maple,
blueberry, oat mylk

HOUSE MADE SODAS

Strawberry gum & Davidson Plum – 5
Lemon & bay leaf – 5
Seasonal citrus, chilli & rosemary – 5
Housemade Raspberry Lemonade Kombucha – 6
Housemade Lemon and Ginger Kombucha – 6

JUICE

Cold pressed orange juice – 7

MILK SHAKES

Chocolate – REG 9 / KIDS 5
Salted caramel – REG 9 / KIDS 5
Strawberry jam – REG 9 / KIDS 5
Vanilla malt – REG 9 / KIDS 5

SPARKLING WATER

Unlimited sparkling water – PP 2

COCKTAILS

COMMON BLOODY MARY – 14
Vodka, tomato juice, pickled celery & kimchi
KOMBUCHA GIN FIZZ – 14
Gin, raspberry kombucha, ginger, topped with soda
DARK & CLOUDY – 15
Havana Anejo rum, fermented pineapple,
lime, ginger beer

BEER & CIDER

Prickly Moses Organic Pilsner – 10
Prickly Moses Chainsaw Cleansing Ale – 11
Blackman's Mervyn Pale Ale – 12
Flying Brick Original Cider – 11.5

WINE

Oakdene NV Sparkling Brut – 11 / 54
Airlie Bank Sauvignon Blanc – 10 / 52
Shadowfax Pinot Gris – 15 / 68
3 Colours Chardonnay – 13 / 60
Luke Lambert Crudo Rosé – 12 / 58
Nunc Pinot Noir – 14 / 66
Oakdene Shiraz – 12 / 58

FOOD

TOAST

Bread from Zeally Bay Organic Bakery served with Lard Ass butter & preserves

Sourdough – 7 Seed & sprout – 7
Fruit – 8 Polenta & buckwheat – 8

ORGANIC BIRCHER – 16

Rhubarb & apple, seed granola & coconut yoghurt VG, DF

AVOCADO ON TOAST – 16

Avocado served on toasted sourdough, macadamia cream & radish salad VG, GFO, DF
Add haloumi – 6

BANOFFEE HOTCAKE – 22

House made dulce de leche, banana & toasted macadamia V

BACON LETTUCE AVOCADO SANDWICH – 15

Barongarook free range bacon, avocado, farm greens & aioli DF, GFO

OPEN OMELETTE – 19.50

Sautéed farm greens, goats cheese, fresh chilli & crispy saltbush V, DFO
Add mushrooms – 6

BENEDICT – 23

Woodfire Barongarook pulled pork on house made hash brown, poached eggs, hollandaise & pickled farm vegetables. GF
Add avocado 6

EGGS ON TOAST – 10

poached, fried or scrambled served on sourdough

GNOCCHI – 22

House made potato gnocchi, silverbeet, brassica salsa verde, mountain man cheese, goats' cheese, fresh herbs & greens V
Add bacon – 6

WELLNESS BOWL – 19.50

Avocado, farm greens, CGP carrot, house made sauerkraut, cauliflower rice & turmeric cashew cream VG, GF, DF
Add fritters – 6

CGP BRUNCH – 26

Fried eggs, sausage, bacon, hash brown, greens, pickled & fresh farm vegetables DF, GFO

PIZZA – 20

Parmesan, buffalo mozzarella, smoked scarmozza, truffle oil, fresh farm herbs & greens V
Add ham – 3

SCHNITZEL ROLL – 25

Free range Nichols ethical chicken schnitzel, dill ranch dressing, bread & butter pickles, lettuce on a house made potato bun served with chips

SUSTAINABLE FISH – 25 – Ask your waiter

Cooked on fire with whey emulsion, watermelon radish salad & bread Rusk GFO

SLOW BRAISED BEEF – 28

Pomme puree, farm greens, onion served with house made treacle & brown butter sauce GF

Salad & sandwiches available, please see display cabinet for today's options

EXTRAS

Poached egg, turmeric cashew cream, relish, hollandaise – 3

Sauerkraut – 4

Fresh farm greens, avocado, mushrooms, Ravens Creek pork & fennel sausage, Nichols roast chicken, beetroot & red lentil fritters, haloumi, Barongarook free range bacon, hash brown – 6 each

Chips – 7, Kids chips – 4

Change gluten free toast to any meal +1

SNACKS

AVAILABLE AFTER 12 PM

Zeally bay sourdough & Lardass butter V, VGO – 7

Mount zero marinated Australian wild olives VG, GF, DF – 9

Seed wafer, macadamia cream, farm pickle & saltbush VG, GF, DF – 9

Hash melt, mountain man cheese & sous onion V, GF, DF – 16

Ceviche, house made treacle & radish GF, DF – 16

Woodfired carrots, backyard honey & barista ricotta GF, DFO – 16

Chicken wings, dill ranch GF, DFO – 16

Bresaola, stracciatella & greens GF, DFO – 14

V – vegetarian VG – vegan GF – gluten free DF – dairy free VGO – vegan option

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15% surcharge applies on weekends & public holidays.