

# COMMONS 10 ACRES

## DINE AROUND

### \$45 SET MENU

#### FIRST COURSE

Choice of

##### TUNA TATAKI

green onions, daiko, ponzu

Suggested pairing: Monte Creek - Brut Rose Sparkling

##### ASHMEAD FARM LAMB KEBAB (+\$4.95)

two kebab, muhammara, pickled onions, whipped feta, flat-bread

Suggested pairing: Mt Boucherie - Merlot

##### ROASTED BUTTER SQUASH SALAD

mojo sauce, roasted almonds, pickled pomagranate seeds, lentil, halloumi

Suggested Pairing: Laughing Stock - Pinot Gris

##### BEEF WAYGU GYOZA

four gyoza, green onions, garlic gyoza sauce

Suggested pairing: Monte Creek - Pinot Noir

#### SECOND COURSE

Choice of

##### SMASH BURGER

6oz patty, american cheese, house sauce, grilled onion, lettuce, fries

add bacon \$3

Suggested pairing: 10 Acres Phillips Lager

##### SUSHI PLATTER

prawn tempura roll, avocado roll and tuna tataki

Suggested pairing: Monte Creek - Brut Rose Sparkling

##### ½ RACK BABY BACK RIBS                      FULL RACK +\$4.95

bbq sauce, mashed potatoes or fries, coleslaw or caesar salad

Suggested Pairing: Mt Boucherie - Merlot

##### LASAGNA

house made pasta, pomodoro sauce, garlic baguette

Suggested Pairing: Cantina Tollo - Montepulciano

##### FISH & CHIPS                      ADD 2ND PIECE \$2.95

Hoyne pilsner beer battered haddock, tartar sauce, fries, slaw

Suggested Pairing: Jackson Triggs - White Meritage

##### MUSHROOM AND SPINACH CANNELONI

ricotta, fennel, peas, pearl onion, rose sauce

Suggested Pairing: Quails Gate - Chenin Blanc

#### THIRD COURSE

Choice of

##### SEASONAL CHEESECAKE

coulis, streusel, Chantilly cream

Suggested pairing: Monte Creek - Brut Rose Sparkling

##### CHOCOLATE CAKE

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