



North & COMMON

Group Booking

Food & Drink Packages minimum 20 guests

Two Course Alternate Drop Menu \$59 per person

Chef's Four Course Shared Menu \$95 per person

[BOOK NOW](#)

Tel: 03 9100 9000 | Email: dine@northandcommon.com.au | northandcommon.com.au

North & COMMON

CLASSIC BEVERAGE PACKAGE

| | |
|---------|-----------------|
| 2 hours | \$50 per person |
| 3 hours | \$65 per person |
| 4 hours | \$80 per person |
| 5 hours | \$90 per person |

SPARKLING

Verve Tailhan BdB Brut

WHITE

Pocketwatch Pinot Gris

RED

Pocketwatch Pinot Noir and
Quilty & Gransden Shiraz Central Ranges

BEER & CIDER

House beers and cider

Soft drink, juice, still & sparkling water included

PREMIUM BEVERAGE PACKAGE

| | |
|---------|------------------|
| 2 hours | \$60 per person |
| 3 hours | \$75 per person |
| 4 hours | \$95 per person |
| 5 hours | \$110 per person |

SPARKLING

Verve LaPiere

WHITE

Berthier Savignon Blanc
Levant Chardonnay

RED

Attwoods Pinot Noir
Epsilon Shiraz

BEER & CIDER

House beers and cider

Soft drink, juice, still & sparkling water included



North & COMMON

FOUR COURSE SHARING MENU

\$95 per person

Get comfortable, relax and leave all the hard decisions to us. Start with light snacks for the table, followed by shared entrée, main and dessert. Sharing menu is to be served to the whole table.

TO START

COBB LANE SOURDOUGH

Cultured Butter NF, V, SF

APPELLATION SYDNEY ROCK OYSTERS

Watermelon Mignonette GF, DF, NF, SF

FLATBREAD

Sunflower Hummus DF, NF, VEG, SF

BURRATA

Autumn Heirloom Tomatoes, Tomato Oil GF, NF, V, SF

SMALL PLATES

FIRE ROASTED ARTICHOKE*

Velouté, Cauliflower, Sauerkraut GF, NF, SF, V

SLOW COOKED HERITAGE PORK JOWL

Burnt Apple, Pickled Daikon GF, NF, SF

CURED SPENCER GULF KINGFISH

Watermelon Radish, Kohlrabi, Jalapeno Water GF, DF, NF

GRILLED FREMANTLE OCTOPUS

Sobrassada, Fennel, Cultured Cream NF

ON THE FIRE

KOSHIHIKARI RISOTTO*

Fire Roasted Mushroom, Smoked Mozzarella GF, NF, SF, V

LAMB RAGOUT

Mezze Pasta, Shiitake, Sesame, Burnt Chilli Oil NF, SF

LINE CAUGHT FISH

Yuzu Crème, Autumn Cabbage, Hazelnuts GF

FIRE ROASTED CELERIAC

Cashew Cream, Fried Cauliflower, Pickled Shallot DF, SF, VEG

LAMB RUMP

Baked Labneh, Confit Tomato, Wild Rice GF, NF, SF

BLACK GARLIC GLAZED 250g SCOTCH

Herb Jus, Baby Carrot, Fried Leek, Parsnip Purée GF, NF, SF

WIMMERA HALF DUCK

Beetroot Ketchup, Roasted Beetroot GF, NF, SF

400g RIB EYE

Bone Marrow, Yuzu Mustard, BBQ Persimmon Emulsion NF, SF

SIDES

MIXED GREEN SALAD

Mustard Emulsion GF, DF, NF, SF, V

CRISPY BRUSSELS SPROUTS

Tamarind & Kelp Glaze DF, NF

FIRE ROASTED BROCCOLI*

House Made Soy Glaze, Whipped Sour Cream GF, NF, SF, V

FRIES

Truffle Emulsion DF, NF, SF

TO FINISH

N&C BROWNIE

Jersey Milk Ice Cream, Blood Orange Caramel V

SPICED CHOCOLATE MOUSSE

Coconut Sorbet, Lemon Myrtle GF, V

HAZELNUT CHIFFON

Fig Leaf Ice Cream, Poached Pears

COCOA SPONGE

Cherry Gel, Coconut Sorbet, Puffed Rice DF, NF, VEG

ARTISAN CHEESE

Fig Chutney, Lavosh, Fruit Bread V

GF - Gluten Free | DF - Dairy Free | NF - Nut Free | SF - Shellfish Free | V - Vegetarian | VEG - Vegan | *Vegan option

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

15% Public Holiday Surcharge, 1.2% Card Transaction Fee

Terms and conditions: Minimum of 20 guests. Sample menu only, subject to seasonal changes. Beverage packages are subject to changes. Minimum spends may apply.