



START & SHARE

House made spicy bar nuts	7
<i>lemongrass, lime leaf, honey</i>	
Garlic baguette	9
<i>shaved parmesan - V</i>	
Fresh Australian oysters 6/12	30/58
<i>natural with mignonette sauce or Kilpatrick - GF</i>	
Arancini - mushroom & goat cheese ..	18
<i>porcini mushrooms, cheesy rice balls with house tomato relish, grated parmesan, chipotle mayo - V</i>	
Chorizo & jalapeño croquettes (4) 🌶️...19	
<i>chorizo, Jalapeño, spinach, peas, parmesan cheese, served with chipotle mayo</i>	
Sticky Korean wings	18
Sticky Korean wings 1KG	39
<i>fried wings, spicy Korean sauce, sesame seeds</i>	
Fried pork Bites	19
<i>sticky BBQ sauce, served with slaw</i>	
Cajun prawn tacos	19
<i>shredded lettuce, corn & capsicum salsa, chipotle mayonnaise</i>	
Garlic Prawns	22
<i>garlic butter, chilli, toasted Turkish bread, lemon wedges - GFO</i>	
Grilled chorizo	22
<i>olives, chickpea hummus, artichoke dip, Turkish bread, pickled veg, balsamic & olive oil</i>	
Chef's share board	48
<i>Korean wings, arancini, chorizo & jalapeno croquettes, prosciutto, chorizo, olives, chilli, smoked cheddar, pickles, crackers, garlic baguette</i>	

SIDES

Chips	9
<i>aioli or tomato sauce - V</i>	
Hand cut sweet potato wedges	9
<i>chipotle mayonnaise - V, GFO</i>	
Pear & walnut salad	12
<i>rocket, cherry tomatoes, red onion, maple dressing V, GF</i>	

KIDS MEALS - 12 YO & under

Crumbed chicken & chips or salad ...	12
Fish & chips or salad	12
Mini burger & chips or salad	12
Grilled chicken & rice - GFO	12
Kids ice cream sundae	8
<i>chocolate / strawberry</i>	

MAINS

Steak & battered Prawn sandwich	33
(without prawns)	29
<i>grilled sirloin steak, battered prawns, maple bacon, apple slaw, cheddar, caramelised onion, house-made tomato relish & chimichurri, toasted Turkish loaf, chips</i>	
Chicken schnitzel, panko & parmesan crumbed	28
<i>pan fried, rosemary gourmet potatoes, creamy mushroom jus, rocket & cherry tomato garnish</i>	
Classic Caesar salad	24
<i>croutons, baby cos, parmesan, anchovy, egg, bacon, Caesar dressing - GFO</i>	
<i>add chicken \$9, add haloumi \$9, organic tempeh \$9</i>	
Harvest bowl	26
<i>brown rice, toasted quinoa, legumes, edamame bean, tempeh, lettuce, black bean & ginger dressing - VG, GF</i>	
<i>add chicken \$9, add haloumi \$9</i>	
Cajun snapper	34
<i>sweet potato wedges, grilled corn, coleslaw, chipotle mayonnaise - GFO</i>	
Jambalaya	29
<i>chicken, prawns, chorizo, sauteed onion, garlic, capsicum & chilli tossed with tomato concassed & rice - GFO</i>	
Kaeng kari (yellow curry)	27
<i>house-made curry paste, seasonal veggies, tempeh, chilli, steamed rice, tomato chutney, papadum - V, VG, GFO</i>	
<i>add prawns \$12, add chicken \$9, extra steamed rice \$3</i>	
Crab linguini	29
<i>dehydrated cherry tomato, capers, fennel, chilli, herbs, confit garlic, butter, lemon, pangrattato</i>	
Sirloin steak (250g)	42
<i>chargrilled to your liking, served with chips, salad garnish and mushroom jus - GFO</i>	
<i>add prawns \$9</i>	
Crispy skin pork belly	38
<i>fondant potatoes, braised red cabbage, caramelised pear, and jus - GFO</i>	
Commercial burger	28
<i>house made patty, bacon, Swiss cheese, shredded lettuce, tomato, chef's sauce in a burger bun, served with chips</i>	
Haloumi & pumpkin burger	27
<i>grilled haloumi, pumpkin, pickled cucumber, lettuce, onion, mango chutney, chips - V</i>	

DESSERT

Crème brûlée	14
<i>vanilla & orange crème brûlée with standing wafers & fresh strawberry - GFO</i>	
Sticky date pudding	14
<i>served with butterscotch sauce & ice cream</i>	
Waffle brownie	14
<i>Belgian waffle, topped with ice cream, chocolate brownie bits, whipped cream, crushed peanuts & wafers</i>	

All day menu 12 - 8.30pm

*GF - Gluten Free *GFO - Gluten Free Option
*V - Vegetarian *VGO - Vegetarian Option
*VG - Vegan

we endeavor to use our own house grown organic herbs and vegies where possible

PLEASE NOTE, when paying individually your food **WILL** come out separately

Although all care is taken in regards to dietary needs, Commercial Bar + Kitchen can not guarantee your food is 100% free of allergens



ON TAP

FULL STRENGTH

Carlton Dry	4.5%
Melbourne Bitter	4.6%
Swan Draught	4.5%
Pirate Life Sth Coast Pale Ale	4.4%
Commercial Draught	4.1%
Nail VPA	6.5%
Better Beer	4.2%
Asahi Super Dry	5.0%
Balter XPA	5.0%
Balter Easy Hazy	4.0%
Tooheys Old	4.4%
Guinness	4.2%

MID STRENGTH

Great Northern Super Crisp	3.5%
Coopers Mild	3.5%

CIDER

The Hills Cider	5.0%
-----------------	------

GINGER BEER

Brookvale Union Ginger Beer	4.0%
-----------------------------	------

PACKAGED BEER

Balter Cerveza	4.0%
Corona Extra	4.5%
Feral Hop Hog Pale Ale	5.8%
Feral Biggie Juice IPA	6.0%
Weihenstephaner Hefe Weissbier	5.4%
Weihenstephaner Original	5.1%

GLUTEN FREE BEER

O'Brien XPA 3.8%
O'Brien Pale Ale 4.5%

DARK ALES & STOUTS

Nail Stout	6.0%
Kilkenny Draught Irish Ale	4.3%
Tooheys Old Dark Ale.	4%
Monteith's Black Beer	5.2%
White Rabbit Dark Ale	4.9%
Wilson Lost Sailor Dark Ale	5.3%
Coopers Dark Ale	4.5%
Coopers Extra Stout	6.3%
Guinness Draught Stout	4.2%
Guinness Extra Stout	6.0%
Bao Bao Milk Stout	4.5%

PACKAGED CIDER

Rekorderlig strawberry & lime	4.0%
Rekorderlig strb & lime low sgr	4.0%
Rekorderlig wild berries	4.0%

NON-ALCOHOL BEER

Mornington Free Pale Ale	<0.5%
Heaps Normal Quiet XPA	<0.5%
Heineken Zero	<0.5%

SPRITZ

STARLINO ROSE SPRITZ	14
<i>Prosecco, Starlino rose, soda</i>	
LIMONCELLO SPRITZ	14
<i>Prosecco, manly limoncello, soda</i>	
APEROL SPRITZ	14
<i>Prosecco, aperol, soda</i>	
PAMPELLE SPRITZ	14
<i>Prosecco, pampelle, soda</i>	
ELDERFLOWER SPRITZ	14
<i>Prosecco, elderflower liqueur, apple juice and soda</i>	
BERRY SPRITZ	14
<i>Chambord, prosecco, lemon juice</i>	

COCKTAILS

MALIBU BREEZE	18	TIPSY MERMAID	18	ESPRESSO MARTINI	18
<i>Malibu, bacardi, pineapple, cranberry</i>		<i>Rum, passionfruit, pineapple</i>		LONG ISLAND ICED TEA	19
JAPANESE SLIPPER	18	LYCHEE PASH	18	MOJITO	16
<i>Midori, lemon juice, cointreau</i>		<i>Lychee, Alize, blue curacao, pineapple</i>		MARGERITA	18
		FRUIT TINGLE	18	MOSCOW MULE	18
		<i>Vodka, blue curacao, Parfait amour</i>			

WINE 150ml/250ml/Btl

SPARKLING

Redbank Prosecco (Sth East Aust)	10/-/ 45
Yarra Burn Prosecco Rosé (Sth East Aust)	-/-/ 38
Veuve D'Argent Blanc de Blancs (France)	9/-/ 38
Ferngrove Sparkling Cuvee (WA)	10/-/ 45
Mumm Grand Cordon (France)	-/-/ 96
Veuve Clicquot Champagne (France)	-/-/120

WHITE

Bay Of Stones Sauvignon Blanc (Sth East Aust)	7/12/ 32
Upside Down Sauvignon Blanc (NZ)	8/13/ 36
Evans & Tate Classic SSB (WA)	8/13/ 36
Tatachilla White Admiral Pino Grigio (SA)	8/13/ 36
Evans & Tate Chardonnay (WA)	8/13/ 36
Vasse Felix Filius SBS (WA)	10/15/ 45

SWEET & ROSÉ

Deep Woods Harmony Rosé (WA)	9/14/ 40
Hartogs Plate Moscato (WA)	8/13/ 36

RED

Bay Of Stones Merlot (Sth East Aust)	7/12/ 32
Devil's Lair Cheeky Devil Cab Sauv (WA)	9/14/ 40
Deep Woods Estate Shiraz Et Al (WA)	9/14/ 40
Pitchfork Cabernet Merlot (WA)	9/14/ 40
West Cape Howe Pinot Noir (WA)	10/15/ 45
Yalumba Wild Ferment Shiraz (SA)	-/-/ 46
Ferngrove Malbec (WA)	9/14/ 40

NON-ALCOHOLIC DRINKS

SOFT DRINKS

Pepsi, Pepsi Max, Lemonade, Solo	4/6
Orange, Apple, Pineapple, Cranberry juice	4/6
Dry Ginger Ale, Soda, Tonic	4/6
Bundaberg Ginger Beer	6
Red Bull	6
Mt OSSA Sparkling Water (750ml)	9
Mt OSSA Still Water (750ml)	9

OTHER HOT & COLD DRINKS

Flat White/Cappuccino/Latte/Long Black	5/5.5
Espresso/Short Black	5
Chai Latte	5/5.5
Hot Chocolate	5/5.5
Iced Coffee, Iced Chocolate, Iced Chai	9
Milkshake <i>Chocolate, Vanilla, Strawberry</i>	12
Tea <i>English brkfst, Green, Lemon & Ginger, Peppermint, Chamomile</i>	4.5