



209 Bellerine St, Geelong VIC 3220

GF: Gluten Friendly | V: Vegetarian

Although items are marked Gluten Friendly and Vegetarian please advise the wait staff of your dietary requirements. We do try to ensure allergies are dealt with correctly. 15% PUBLIC HOLIDAY SURCHARGE APPLIES TO FOOD ITEMS. We pay our staff penalty rates on Public Holidays.

f The Commo @thecommoageelong (03) 5221 2796 www.thecommo.com.au hello@thecommo.com.au

WHAT'S ON!



See What's On at the Commo Hotel!

We have a variety of Food & Beverage Specials running every week!

DAILY SPECIALS

Check out our blackboard and cake fridge for today's Options OR Check with our friendly staff!

SIDES

Side Veggies \$7

Side Salad \$6

Surf + Turf \$10

Side Sauces \$4 EA GF

Garlic Butter, Mushroom, Creamy Cracked Pepper, Garlic Cream Sauce, Gravy



MEMBER APP

Sign up today to unlock a variety of special offers with Frothy Beer Venues!



- Exclusive Member Food & Drink Prices
- Exclusive Member Food & Drink Offers
- Stay Up to Date with Frothy Beer Venues
- Free Birthday Drink

ENTRÉE

Garlic Bread \$10

add cheese \$1

add bacon & cheese \$2

Soup of the day

with crusty garlic bread \$12

(refer to our specials board)

Lemon Pepper Calamari

with garden salad & tartare sauce \$19

Bowl of Chips

with tomato sauce \$12 V

Bowl of Onion Rings

with tomato sauce \$12 V

Nachos

with salsa and cheese with house made guacamole, sour cream and jalapenos \$18

Beer Battered Prawns

in plum sauce with rice and garden salad \$19

MAINS

Cauliflower Korma

with Jasmine rice, vegetables and Poppadum \$26 V

Nasi Goreng

with prawns, chicken, capsicum, peas, corn, carrots, chilli & ginger topped with Sunnyside egg \$28 - V on Request

300g Black Angus Scotch Fillet

with chips & salad and your choice of sauce \$39

Gravy, Garlic Butter, Mushroom, Creamy Cracked Pepper, Garlic Cream Sauce

Pork Schnitzel

with coleslaw, wedges & sour cream \$30

Crumbed Lamb Cutlets

with creamy mash potato, vegetables topped with gravy \$29

Pepper Crusted Pork Loin

with creamy mash potato, vegetables with brandy cream sauce \$32 GF

Chicken Wellington

chicken breast filled with ham and cheese wrapped in a light golden pastry served with chips, salad and a creamy cracked pepper sauce \$32

Catch of the Day

(please refer to our specials board! Or ask our friendly staff!) \$32

Apricot Stuffed Chicken Breast

on a bed of vegetables cous cous topped with sticky apricot & Cointreau glaze \$32

Pie of the Day

(please refer to our specials board! Or ask our friendly staff!) \$26

PUB CLASSICS

Chicken Schnitzel

with chips and salad \$28

Chicken Parmigiana

topped with Shaved Virginian ham, Napoli sauce and Mozzarella cheese with chips and salad \$30

Open Steak Sanga

200g black Angus scotch fillet with caramelized onion, Swiss cheese, lettuce & egg served with chips \$28

Mixed Grill

200g black Angus scotch, bacon, beef sausage, grilled tomato, fried egg with chips and salad \$32

Lemon Pepper Calamari

dusted in semolina and flash fried with chips, salad & tartare sauce \$29

Roast of the Day

with steamed vegetables, roast potato & pumpkin served with gravy \$26 GF

(refer to our specials board)

Crispy Chicken Burger

with coleslaw, Swiss cheese, served with Chips \$27

Bangers & Mash

with Creamy mash potato topped with Gravy and caramelized onion, & vegetables \$25

Beef Lasagne

traditional layered lasagne served with chips and salad \$27

Corned Silverside

with creamy mash potato, vegetables and creamy mustard sauce \$25

Beef Ragu Pappardelle

slow cooked beef in a rich tomato sauce topped with shaved Parmesan \$30

Eggplant Parmigiana

layered with spinach, Napoli sauce, topped with cheese, served with chips and salad \$24

Beer Battered Barramundi

with chips, salad & tartare sauce \$29

DESSERT

Sticky Date Pudding

with butterscotch sauce served with ice cream \$11

Double Stacked

Chocolate Brownie served with ice cream \$11

Single Serve Pavlova

with berry compote & cream \$11

House made Lemon Tart

with berry compote & cream \$11

Choc Chip Cookie ice-cream Sandwich

served with hot chocolate sauce \$11



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BOTTLED BEVERAGES

PRE-MIX

Jim Beam Bourbon + Cola	13.5
Wild Turkey Bourbon + Cola	14.8
Johnnie Walker Scotch + Cola	13.5
Jack Daniels Whiskey + Cola	14.8
Canadian Club + Cola	14.5
Bundaberg Rum + Cola	13.5
Jameson + Cola	14.8
Vodka Cruiser - (see bar)	13.8

LAGER - LIGHT/MID-STRENGTH

Cascade Premium Light	9.2
XXXX Gold	9.2

LAGER - FULL STRENGTH

Carlton Draught	9.8
Carlton Dry	9.8
Melbourne Bitter	9.8
Victoria Bitter	9.8
Pure Blonde	9.8
Great Northern Original	9.8
Asahi	13.3
Heineken	13.3
Corona	13.3
Peroni	13.3

PALE ALE/CRAFT

Furphy	9.8
Coopers Pale Ale	12.7
Stone & Wood Pacific Ale	13.3
Tooheys Old	9.8
Brookvale Union Ginger Beer	13.3

CIDER

Strongbow Original	11.5
Strongbow Dry	11.5
Rekorderlig Strawberry + Lime	12.7
Somersby Pear Cider	12.7

NON-ALCOHOLIC

Great Northern Zero	8
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BEVERAGES ON TAP

Carlton Draught Brewery Fresh Tank Beer 4.6% / Carlton Dry 4.5% / Balter XPA 5% / Guinness 4.2% / Great Northern Super Crisp Lager 3.5% / Canadian Club + Dry 4.8% / Bulmers Cider 4.5% / Mountain Goat 4.2% / Hard Solo 4.5% /

WINES

HOUSE WINES

	150ML	250ML	BOTTLE
Moscato / Sauvignon Blanc / Chardonnay / Sparkling / Cabernet Sauvignon / Shiraz	10.5	15	35

SPARKLING

		GLASS	BOTTLE
Mt Duneed Estate Blanc De Blanc NV Yea Valley VIC		-	43
Bandini Prosecco NV Veneto, Italy		15	47
NV Yellowglen 'Yellow' or 'Pink' Piccolo 200mL South East Australia		14	-
NV Yellowglen 'Yellow' NV South East Australia		13.2	43

CHAMPAGNE

		GLASS	BOTTLE
Moët & Chandon Brut Impérial Epernay, France		-	99
Veuve Clicquot Brut Reims, France		-	130

SAUVIGNON BLANC

	150ML	250ML	BOTTLE
'20 3 Tales Marlborough New Zealand	13	19	54
'21 Shaw + Smith Adelaide Hills SA	15.5	23	69

PINOT GRIS I GRIGIO

	150ML	250ML	BOTTLE
'20 Risky Business Pinot Gris King Valley VIC	13	19	54
'20 Jack + Jill Pinot Gris Geelong VIC	15	21	60
'19 Oakdene Pinot Grigio Bellarine Peninsula VIC	15.5	22	63

CHARDONNAY

	150ML	250ML	BOTTLE
'20 Swan Bay Bellarine Peninsula VIC	13.2	18.5	55
'20 Shaw + Smith M3 Adelaide Hills SA	-	-	95

MOSCATO

	150ML	250ML	BOTTLE
Scotchmans Hill 'The Hill' NV Bellarine Peninsula VIC	12.5	17	46.5

WINES

RIESLING

	150ML	250ML	BOTTLE
'20 Clare RockBare Clare Valley SA	-	-	58

ROSÉ

	150ML	250ML	BOTTLE
'21 Pepperjack Grenache Rose Langhorne Creek SA	11	16	46.5
'19 GB'S Rose Adelaide Hills SA	13	19	54
'20 Maison AIX Provence France	17	21.5	62

PINOT NOIR

	150ML	250ML	BOTTLE
'19 Jack + Jill Geelong VIC	14.5	21.5	60

MERLOT

	150ML	250ML	BOTTLE
'18 Scotchman's Hill 'The Hill' Adelaide SA	-	-	44

SHIRAZ

	150ML	250ML	BOTTLE
'19 DeBortoli Woodfired Heathcote VIC	14	20.5	58
Pepperjack Barossa Valley SA	14	20.5	58
'18 Shaw + Smith Adelaide Hills SA	-	-	95

CABERNET SAUVIGNON

	150ML	250ML	BOTTLE
'19 DeBortoli Woodfired Heathcote VIC	14	20.5	58
'18 Mt Duneed Estate Yarra Valley VIC	13	18	50

FORTIFIED

			60ml
Penfolds Club Tawny Port South Australia	-	-	11

COCKTAILS

Ask our friendly staff for our current cocktail list!