



PLEASE ORDER & PAY AT THE BAR

15% PUBLIC HOLIDAY SURCHARGE APPLIES TO FOOD ITEMS. We pay our staff penalty rates on Public Holidays.
Please advise the wait staff of your dietary requirements. We do try to ensure allergies are dealt with correctly.

GF: Gluten Friendly

V: Vegetarian

Vegan

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 RICE \$3

SIDE MASH POTATO \$3

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 (with cheese) \$12 + bacon \$2

LEMON PEPPER CALAMARI with garden salad & tartare dipping sauce \$19 GF

BOWL OF CHIPS with BBQ sauce and/or tomato sauce \$12 V

BOWL OF ONION RINGS with BBQ sauce and/or tomato sauce \$12 V

NACHOS with salsa & Mozzarella cheese with house made guacamole, jalapeño & sour cream \$18

BUTTER POACHED PRAWNS with a hint of chilli served on white rice with garden salad & garlic bread \$21 GF

PUB CLASSICS

CHICKEN SCHNITZEL with chips & salad \$29.5

CHICKEN PARMIGIANA topped with Shaved Virginian ham, Napoli sauce & Mozzarella cheese with chips & salad \$31.5

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

MIXED GRILL 200g black Angus scotch, bacon, beef sausage, grilled tomato, fried egg with chips & salad \$34

LEMON PEPPER CALAMARI dusted in semolina & flash fried with chips, salad & tartare dipping sauce \$31 GF

BEER BATTERED BARRAMUNDI with chips, salad & tartare sauce \$31 GF

CRISPY CHICKEN BURGER with coleslaw, Swiss cheese served with chips \$26

BANGERS & MASH with creamy mash potato topped with Gravy & caramelized onion, with vegetables \$25

BEEF LASAGNE traditional layered lasagne served with chips & salad \$29

ROAST OF THE DAY with seasonal roast vegetables, roast potato & roast pumpkin \$28 (refer to our specials board) GF

EGGPLANT PARMIGIANA layered with spinach, Napoli sauce, topped with cheese served with chips & salad \$26

MAINS

VEGETABLE PAELLA with mushrooms, capsicum, peas, spinach, cherry tomatoes & hint of chilli \$28 VEGAN + seafood \$10 + chicken \$5

300G BLACK ANGUS SCOTCH FILLET with chips & salad & your choice of sauce \$39 GF
Gravy, Garlic Butter, Mushroom, Creamy Cracked Pepper, Garlic Cream Sauce

CRUMBED LAMB CUTLETS with creamy mash potato, vegetables topped with gravy \$29

OPEN CHICKEN SOUVLAKI with rocket, cherry tomatoes, red onion, tzatziki topped with Italian glaze \$30 - V on Request GF

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

BUTTER POACHED PRAWNS with a hint of chilli served on white rice with garden salad & garlic bread \$32 GF

BOLOGNESE LINGUINE in a traditional bolognese sauce topped with Parmesan \$30

BASIL PESTO LINGUINE in a creamy pesto sauce topped with Parmesan \$30 V + chicken \$5

HONEY ROASTED CHICKPEA SALAD with rocket, red onion, cherry tomato \$29 VEGAN + chicken \$5

MOROCCAN CHICKEN served with rocket, Parmesan salad with rice & tzatziki \$32

MONGOLIAN BEEF SIZZLE with handcut Asian vegetables, finely sliced beef tossed in a house made Mongolian sauce \$34 GF

CATCH OF THE DAY (please refer to our specials board!)

DESSERT

STICKY DATE PUDDING with butterscotch sauce served with ice cream \$12

DOUBLE STACKED CHOCOLATE BROWNIE SUNDAE \$12 GF

CHOC CHIP COOKIE ICE-CREAM SANDWICH served with hot chocolate sauce \$12 GF

ETON MESS Petite pavlova, passionfruit pulp whipped cream garnished with berries & mint \$11 GF

KIDS DESSERT CUP \$12



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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

SPARKLING

	GLASS	BOTTLE
Mt Duneed Estate Blanc De Blanc NV Yea Valley VIC	-	43
Bandini Prosecco NV Veneto, Italy	15	47
NV Portarlinton Ridge Sparkling Bellarine Peninsual, VIC	14	45

CHAMPAGNE

	GLASS	BOTTLE
Moët & Chandon Brut Impérial Epernay, France	-	99

HOUSE WINES

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

SAUVIGNON BLANC

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

PINOT GRIS | GRIGIO

	150ML	250ML	BOTTLE
Risky Business Pinot Gris King Valley VIC	13	19	54
Jack + Jill Pinot Gris Geelong VIC	15	21	60
Swan Bay Pinot Grigio Bellarine Peninsula VIC	15.5	23	69

CHARDONNAY

	150ML	250ML	BOTTLE
Swan Bay Bellarine Peninsula VIC	13	19	54
Shaw + Smith M3 Adelaide Hills SA	-	-	95

MOSCATO

	150ML	250ML	BOTTLE
Scotchmans Hill 'The Hill' NV Bellarine Peninsula VIC	12.5	17	50

COCKTAILS

Ask our friendly staff for our current cocktail list!

WINES

RIESLING

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

ROSÉ

	150ML	250ML	BOTTLE
Pepperjack Grenache Rose Langhorne Creek SA	11	16	46.5
Maison AIX Provence France	17	22	62

PINOT NOIR

	150ML	250ML	BOTTLE
Jack + Jill Geelong VIC	14.5	22	62
Portarlinton Ridge Pinot Noir Bellarine Peninsual, VIC	14	20	59

MERLOT

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

SHIRAZ

	150ML	250ML	BOTTLE
DeBortoli Woodfired Heathcote VIC	14	20	59
Pepperjack Barossa Valley SA	14	20	59
Shaw + Smith Adelaide Hills SA	-	-	95
Portarlinton Ridge Shiraz Bellarine Peninsual, VIC	14	20	59
Pepperjack (Mini Bottle, 375ml) Barossa Valley SA	27		

CABERNET SAUVIGNON

	150ML	250ML	BOTTLE
DeBortoli Woodfired Heathcote VIC	14	20	59
Mt Duneed Estate Yarra Valley VIC	13	19	54

FORTIFIED

			60ml
Penfolds Club Tawny Port South Australia	-	-	11