

## BRUNCH

7:00 AM -  
3:00 PM

### SIDES

Egg your way  
\$3.5

Feta

Grilled spinach

Grilled tomato

Hash brown

\$34

Herbed garlic mushrooms

Avocado

\$6

Free range bacon

Grilled halloumi

\$7

Spicy grilled chicken

Spicy chorizo

\$8

Baked salmon

House cured salmon

Fried chicken

\$12

### BAKERY

Plain croissant \$5

Ham & cheese croissant \$12

+ see window or ask staff for full selection

### TOAST

Brickfields date & walnut sourdough lightly toasted, served w/ salted butter \$10 *gfo / df / vg*

Brickfields sourdough lightly toasted served w/ salted butter \$10 *gfo / df / nf / vg*

Choice of spread - Vegemite, peanut butter, almond butter, Nutella, honey, marmalade or mixed berry jam

+ see sides for alternate additions

+ Nonie's gluten-free toast \$1

Brickfields banana bread w/ salted butter \$10 *v*

+ bacon & maple syrup \$8

Toastie - double smoked ham, Roma tomatoes, aged cheddar & house relish served between toasted Brickfields white sourdough & salted butter \$19 *gfo / nf / v*

### EGGS, BREAKFAST PLATES

Two poached or sunny eggs w/ Brickfields sourdough toast \$16 *gfo / dfo / nf / v*

B&E roll - fried egg, milk bun, spinach, mayo & house relish w/ bacon or halloumi \$18.5  
*gfo / dfo / nf*

Scrambled eggs & Brickfields sourdough toast \$19 *gfo / dfo / v*

+ chilli scrambled \$4

Eggs Benedict - your choice of baked ham, double smoked bacon or house cured salmon +\$2 w/ spinach, hollandaise & two poached eggs on Brickfields sourdough \$25  
*gfo / nf*

### APÉRITIF

Glass of prosecco - 2022 Terra Viva 'Bio' prosecco 'extra dry', Veneto IT (organic) \$13

Peach bellini - prosecco, cointreau & peach purée \$18

Spiced bloody mary - vodka, V8 veggie juice, Korean chilli, lime and coriander \$20

Aperol spritz - Usher Tinkler 'La Volpe' Prosecco, Aperol, splash of soda, orange \$18

Cocoa Baron espresso martini - Finders vodka, Manly Spirits coffee liquor, Hyggelig Cocoa Baron 70%, Gabriel double espresso, panella \$28

+ Please inform your waiter if you are allergic to any food item - we endeavor to meet all requests but cannot guarantee cross contamination

+ 1.5% surcharge for MasterCard and visa payments, 2.65% for American express. + CP is proud to be paying our staff the correct industry award rates since opening our doors.

Therefore we've a surcharge of 10% on weekends & 20% on public holidays.

—  
the  
COMMUNE  
PROJECT.

f @thecommuneprojecthuntershill

@the.communeproject

gf = gluten free / df = dairy free / nf = nut free / v = vegetarian / vg = vegan

## BRUNCH @ LUNCH

### CLASSICS

Toasted soy & linseed sourdough, avocado, cherry tomatoes, crumbled feta cheese, rocket & balsamic reduction \$18 *gfo / dfo / vg*

+ poached egg \$3.5

+ bacon \$7

Seasonal fruit salad w/ Greek style yogurt & house made granola \$18.5 *nf / v*

Tassie salmon cured w/ beetroot & orange, whipped feta, shaved cucumber, rocket & salsa verde, on an open seeded bagel \$25 *gfo / dfo*

Full Aussie - eggs your way w/ crispy bacon, spicy chorizo, avocado, garlic mushrooms, tomatoes grilled in cumin, hash brown & sourdough toast \$32 *df*

+ grilled halloumi \$7

Sweet corn & mushroom fritters w/ tzatziki, crushed avocado, cherry tomatoes & seasoned w/ cashew dukkah \$25 *v*

+ poached egg \$3.5

+ bacon \$7

Three scoops of acai topped w/ cacao dusted granola, rhubarb compote, Greek style coconut yoghurt, coconut flakes, fresh fruit & rose petals \$22 *gfo / df / vg*

+ peanut butter \$2

### LUNCH PLATES

Tacos - Crispy battered flathead fillets or spicy grilled chicken w/ chunky guac, rainbow slaw, jalapeno tequila relish, wrapped in two soft tortillas & dressed in chipotle mayo \$24 *df / nf*

Fish of the day w/ fries & salad \$32 *df / nf*

Crispy fried chicken thigh marinated in a Southern buttermilk marinade, seasoned in spice & served w/ spicy chipotle mayo & rainbow slaw \$18

Fried or grilled spicy chicken wrap w/ tzatziki, mixed salad & smashed avocado \$24

Wagyu beef burger w/ aged cheddar, house relish, tomato, greens, smokey BBQ sauce & pickles w/ fries \$28 *nf*

+ bacon \$3.5

Korean style fried chicken burger w/ house relish, tomato, baby spinach, rainbow slaw & chipotle mayo, w/ fries \$28

Seasonal roast vegetable stack w/ grilled halloumi, grilled zucchini, carrots, capsicum w/ herb dressing & nuts \$22 *gf / v / vgo*

+ spicy grilled chicken \$6.4

Rocket Salad w/ grilled halloumi, watermelon, fresh mint, roasted nuts & seeds dressed in honey balsamic glaze \$23 *gf / v*

+ house cured salmon \$12

Vietnamese noodle salad w/ tofu marinated in sweet soy tamarind, rainbow slaw, capsicum, cucumber, roasted peanuts in a roasted sesame sauce \$25 *df / vg*

+ baked salmon \$12

+ crispy fried chicken \$12

### SIDES

Shoe string fries seasoned w/ salt, paprika, oregano, & chilli w/ mayo

\$13

Sweet potato chips w/ crushed sea salt flakes

\$15

Chunky guacamole & corn chips seasoned w/ salt, paprika, oregano, and chilli

\$15

