



The Commons Menu

<https://menuweb.menu>

32 Burton St, Sydney, 2010, Darlinghurst, Australia

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The menu of The Commons from Darlinghurst contains about **244** different courses and drinks. On average you pay about A\$19 for a dish / drink. The Commons Local Eating House offers Sydney locals a seasonally influenced menu with a focus on quality ingredients sourced ethically from Sydney producers. The name 'THE COMMONS' reflects our commitment to shared environmental and cultural resources. We pride ourselves on supporting local artisans and using fresh produce, as well as meat and [seafood](#) from trusted suppliers. Our restaurant is a celebration of Australian cuisine, with a wine list that highlights small production vineyards in Australia and select picks from Italy. Join us for a meal served family style in a convivial setting inspired by the food and wine of Australia.

The Commons Menu



Non Alcoholic Drinks

WATER

Entrées

ZUCCHINI BLOSSOMS

A\$6

Original Amigo-Pizza - Normal Ø 30Cm

TUNA

Sandwiches & Hot Paninis

HAMBURGER

Mains

BEER BATTERED JOHN DORY

A\$20

Main Courses

LASAGNA

Antipasti

HOUSE MARINATED OLIVES

A\$9

Gnocchi

GNOCCHI

Snacks

BRUSCHETTA

Sandwiches

REUBEN SANDWICH

A\$20

Fish Dishes

FISH AND CHIPS

Seafood

OCTOPUS AND ORZO

Salad

SEASONAL SALAD

A\$17

Drinks

DRINKS

Rice

RISOTTO

Indian

CHAI LATTE

A\$4

Duck Dishes

DUCK

Classics

RUSSIAN SPRING PUNCH

A\$18

Kids Menu

PASTA OF THE DAY

A\$12

Cider

SYDNEY CIDER

A\$9

Pizza Ø 26Cm

AMARA

A\$13

The Commons Menu



Schwarze Tees

EARL GREY A\$5

Vodka

STOLICHNAYA VODKA A\$9

Brunch

PULLED PORK EGGS BENEDICT A\$17

Egg Dishes

OMELETTE

Seafood Dishes

FRUTTI DI MARE

Warm

SEARED SCALLOP A\$21

Vini Bianchi

VINO BIANCO DELLA CASA A\$9

Vini Rossi

VALPOLICELLA RIPASSO DOC A\$95

Savory

HOUSE CURED SALMON A\$6

Teas

CHAMOMILE A\$4

Italian Specialties

ARANCINI

Raw Bar

MUSSELS MARINIÈRE

Rye Whiskey

BULLEIT RYE WHISKEY A\$12

Signatures

FARMHOUSE PLATTER A\$49

Mod - Tea

LEMONGRASS GINGER A\$5

Caffetteria

CAFFE SHAKERATO A\$5

Hot Drink

HOT CHOCOLATE A\$5

Build Your Own Bowl

CHIA SEEDS A\$1

Tequila And Mezcal

OCHO BLANCO A\$12

Rum Kokteylleri | ROM COCKTAILS

HEMINGWAY SPECIAL A\$18

Select Cocktails

BARREL AGED OLD FASHIONED A\$20

Local

CASCADE PREMIUM LIGHT, TAS A\$7

The Commons Menu



Amaros & Vermouths

CARPANO ANTICA FORMULA
VERMOUTH A\$10

Barrel Aged Cocktails

BANANA CINNAMON TRINIDAD
OLD FASHIONED A\$20

White Wines - Sauvignon Blanc

DOG POINT A\$95

Every Sunday

SLOW COOKED ROAST

Citrus

MARTIN MILLER'S GIN A\$12

Brunch Delights

SMASHED AVOCADO A\$5

Sides

EXTRA FREE RANGE EGG A\$3

Cocktails & Drinks

RYE WHISKEY SOUR A\$16

Main - Sides

HOUSE SMOKED OCEAN TROUT A\$34

Cold Classic Drinks

COLD LATTE A\$5

Extra Superfood Goodness

MACA POWDER A\$2

Latin American Food

PAELLA

Pasta

CHEESE
RICOTTA A\$4

Pizza

LARGE PIZZA
SPECIAL PIZZA

Vegetarian

SPINACH TART A\$5
VEGGIE SANDWICH A\$16

Burger

VEGGIE BURGER
BEEF BURGER A\$22

Sauces

MUSHROOM SAUCE A\$4
HOLLANDAISE A\$4

Main

TWO FREE-RANGE EGGS ON
TOAST A\$11
BEETROOT CURED SALMON A\$24

The Commons Menu



Cold Drinks

THE COMMONS GOURMET SPICE MIX VIRGIN MARY A\$11

ICED COFFEE CHOCOLATE MOCHA A\$7

Coffee

CAPPUCCINO

ESPRESSO

Rose

HAHNDORF HILL A\$14

NV DEVIATION ROAD A\$69

Choice Of Mains

SEASONAL FRESH PASTA

GRASS FED ANGUS SIRLOIN

Alcoholic Drinks

VALPOLICELLA DOC A\$66

PROSECCO DOC A\$14

HUGO A\$16

Starters & Salads

FRENCH FRIES A\$8

POTATO CHIPS

ANTIPASTO

Soft Drinks

WATER

COKE A\$4

JUICE A\$5

Coffee & Tea

PABLO RUSTY'S COFFEE A\$4

SELECTION OF ORGANIC ENGLISH PREMIUM TEAS A\$5

SOY, ALMOND, DECAF, DOUBLE

Dessert Wine

HEGGIES VINEYARD A\$17

JUNIPER ESTATE CANE CUT A\$17

PUNT ROAD A\$16

Non Alcoholic

EMMA TOMS LIFE JUICES A\$5

PUREZZA WATER A\$5

LLB, GINGER BEER, APPLLETISER A\$5

Salads

VEGAN MEDITERRANEAN BOWL A\$17

GRILLED HALLOUMI A\$5

TUNA

TOMATO

Sparkling

NV ANGAS BRUT SA A\$7

STRADIVARIUS A\$155

NV LISA MCGUIGAN A\$14

SWIFT A\$89

Restaurant Category

ITALIAN

DESSERT

VEGETARIAN

BAR

The Commons Menu



Dessert

DONUTS

BROWNIES

MILKSHAKES A\$7

AFFOGATO A\$6

HOUSEMADE DOUGHNUTS W CHOC
GANACHE

Starters

ZUCCHINI BLOSSOM

DUCK LIVER PARFAIT A\$13

OUR SELECTION OF LOCAL ARTISAN
CHARCUTERIE

SPINACH RICOTTA NAKED
DUMPLINGS A\$16

WARM WILD MUSHROOM SALAD

Cocktails

CLASSIC PIMMS CUP A\$16

BLOODY MARY RED SNAPPER A\$18

NEGRONI A\$17

VENETIAN SPRITZ A\$16

BARREL AGED NEGRONI A\$20

Hot Drinks

PABLO RUSTY'S COFFEE
ROASTERS HOUSE BLEND A\$4

MEXICAN DECAF

ENGLISH BREAKFAST HIGH
GROWN A\$5

GUNPOWDER GREEN TEA GP A\$5

DAINTREE CHAI A\$5

Beers Of Nsw

SURRY HILLS PILS A\$9

DARLO DARK LAGER A\$9

PYRMONT RYE IPA A\$11

YENDA UNFILTERED LAGER A\$9

LORD NELSON THREE SHEETS
PALE ALE A\$10

CRAFT BEER OF THE MONTH

These Types Of Dishes Are Being Served

MUSSELS

LAMB

FISH

PASTA

MEAT

ICE CREAM

APPETIZER

Breakfast

ALMOND MILK QUINOA
PORRIDGE, VANILLA SHEEP'S
MILK YOGHURT POACHED
RHUBARB A\$16

CRISPY POLENTA EGGS
FLORENTINE A\$13

BROWN RICE VEGGIE BREAKFAST
BOWL A\$17

ANGEL FOOD FRENCH TOAST A\$17

THE COMMONS CORN BEEF HASH A\$18

THE COMMONS REUBEN
SANDWICH HANDCUT FRIES A\$20

BUBBLE SQUEAK, TOMATO
RELISH, PORK FENNEL
SAUSAGES A\$22

FRESH JUICE OF THE DAY A\$8

The Commons Menu



White Wines

SOAVE BORGOLETTA DOC	A\$59
KALLESKE	A\$13
TERTINI	A\$14
MITCHELL	A\$66
TENUTA SAN PIETRO	A\$66
JUNIPER ESTATE	A\$75
VINTELOPER	A\$79
RAIDIS ESTATE	A\$72

Farmhouse Mains

CRISPY SKIN OCEAN TROUT	A\$34
CRUMBED LAMB LOAF	A\$33
FREERANGE GRASSFED CUT OF THE DAY	
SHEPHERD'S STYLE POT PIE	A\$20
HOMEMADE FRESH PASTA	A\$20
BATTERED FISH HANDCUT FRIES	A\$20
TASMANIAN MUSSELS	A\$25
GRASSFED BLACK ANGUS SIRLOIN	A\$27

Side Dishes

WHITE PUDDING	A\$21
HANDCUT FRIES	A\$8
SAUTÉED SEASONAL GREENS WITH LEMON OIL	A\$11
CAULIFLOWER AND LEEK GRATIN	A\$11
ROCKET, PARMESAN, PEAR, WALNUT SALAD	A\$11
DUCK FAT ROAST POTATOES WITH SAFFRON AIOLI	A\$13
POTATO SKINS	A\$8
GRILLED FRESCO HALLOUMI STYLE	A\$5

GLUTEN FREE TOAST

A\$3

Red Wines

GEMSTONE	A\$9
CIRILLO ESTATE	A\$13
PATRICK ESTATE	A\$15
BLEASDALE	A\$69
JR GANTOS	A\$85
JUNIPER CROSSING	A\$13
LAKE GEORGE	A\$14
PRIMO ESTATE	A\$15
HASTWELL LIGHTFOOT	A\$69
LOU MIRANDA OLD VINE	A\$85

Ingredients Used

TOMATO	A\$4
BACON	A\$5
SAUSAGE	A\$5
ZUCCHINI	
CHOCOLATE	
TUNA	
CHEESE	
FROMAGE	
POTATOES	
CHEESE	
TUNA	
DUCK	
SEAFOOD	
HAM	
CHORIZO	A\$5
PEPPERMINT	A\$5
SALMON	

The Commons Menu



Spirits

GREY GOOSE VODKA	A\$14
HENDRICK'S GIN	A\$13
PINOT GRIGIO	
BROKERS GIN	A\$9
FOUR PILLARS GIN	A\$12
ANGOSTURA RESERVA WHITE RUM	A\$10
ANGOSTURA RUM	A\$10
GLENDRONACH PX FINISH	A\$12
CALLE BLANCO PURE AGAVE TEQUILA	A\$10
CAMPARI APERITIF	A\$9
VERMOUTH ROSSO	A\$9
STOLICHNAYA ELITE VODKA	A\$13
MAKER'S MARK BOURBON WHISKEY	A\$10
GOSLING'S BLACK SEAL RUM	A\$11
JIM BEAM RYE WHISKEY	A\$10
FAMOUS GROUSE SCOTCH WHISKY	A\$10
LAPHROAIG SINGLE MALT SCOTCH WHISKY	A\$14
VERMOUTH BIANCO	A\$9

Uncategorized

TOAST & CONDIMENTS	A\$7
EGGS FLORENTINE SERVED ON CRISPY POLENTA	A\$13
YOGHURT PANNACOTTA	A\$14
FRENCH TOAST	A\$17
THE COMMONS CORNED BEEF HASH	A\$19
THE COMMONS "CHILI" (MILD)	A\$19

VEGAN KALE & COCONUT PUMPKIN SALAD	A\$20
HOMEMADE LASAGNA	A\$20
PASTURE-FED BLACK ANGUS SIRLOIN	A\$29
CRISPY POLENTA	A\$4
LOCAL VEGGIE PATCH ARANCINI	A\$12
SPINACH & RICOTTA NAKED DUMPLINGS (REGULAR)	A\$19
SPINACH & RICOTTA NAKED DUMPLINGS (LARGE)	A\$24
THE COMMONS VEGGIE BURGER	A\$22
HOMEMADE FRESH LASAGNA	A\$27
SEASONAL FARMHOUSE RISOTTO	A\$27
MIXED LEAVES SALAD, EVO, BALSAMIC	A\$10
SAUTEE BABY SPINACH, BUTTER, PARMESAN	A\$11
CHEESE PLATE (SELECTION OF ONE)	A\$9
CHEESE PLATE (SELECTION OF TWO)	A\$18
CHEESE PLATE (SELECTION OF THREE)	A\$27
OUR SELECTION OF LOCAL ARTISAN CHARCUTERIE WITH BREAD (SELECTION OF THREE)	A\$18
OUR SELECTION OF LOCAL ARTISAN CHARCUTERIE WITH BREAD (SELECTION OF FIVE)	A\$30
HOMEMADE FRESH PAPPARDELLE CHEF'S WHITE RAGOUT	A\$28
MILLY HILL LAMB SHOULDER STEW	A\$34
PASTURE-FED BLACK ANGUS SIRLOIN	A\$35
PORT LINCOLN MUSSELS	A\$27
TWO FREE RANGE EGGS ANY STYLE	A\$12

The Commons Menu



The Commons

32 Burton St, Sydney, 2010,
Darlinghurst, Australia

Opening Hours:

Monday Closed
Tuesday Closed
Wednesday 6 PM-12 Midnight
Thursday 6 PM-12 Midnight
Friday 6 PM-1 AM
Saturday 6 PM-1 AM
Sunday Closed

Made with [Menu](#)

