

commonCUTS

MENU

ALL DAY SPECIALTY DRINKS

COCONUT HEAVEN **8.8**

PAPAYA AND PANDAN MATCHA **8**

THE BLACK FOREST **10**

SEASONAL FRESH FRUIT ICED GREEN TEA **7**

COFFEE

HOT

WHITE **6**

BLACK **5.5**

COLD

WHITE **6.5**

BLACK **6**

BRUNCH (10:00 - 14:30)

CROISSANT TOAST BRÛLÉE, CARAMELISED APPLE, BISCUIT GRANOLA CRUMB **25**

GRILLED FLAT BREAD, POACHED EGG, GRILLED ZUCCHINI AND MUSHROOM, **25**

OEUF COCOTTE, GRILLED FOCCACIA **26.5**

MORTADELLA, FRIED SCAMORZA, SUGO AND GRILLED FOCCACIA **26.5**

CRUMBED SAUSAGE, EGG, CARAMELISED ONION, POTATO ROLL **26.5**

SQUID INK TAGLIOLINI, FERMENTED CHILLI, GRILLED MORETON BAY BUG **33**

CAULIFLOWER STEAK AND HASHBROWN, ROMESCO, SPRING ONION MALT BUTTER **26.5**

PROSCIUTO, CIME DI RAPA, FLATBREAD **30**

BUTCHER'S CUT STEAK FRITES **28.5 (ROSTBIFF OR FLANK)**

GRILLED CHICKEN, GARLIC CREAM, CHARRED COS, FLAT BREAD **30.5**

COMMON CUTS ORIGINAL WAGYU BURGER AND CHIPS **28.5 *A5 STEAKS SLICES +20***

WAGYU BRISKET LASAGNE, BONE MARROW, PARSLEY AND CAPERS **35**

STEAK FRITES

ALL OUR STEAKS ARE BUTCHERED AND PREPARED IN-HOUSE. AVAILABILITY MAY VARY DAILY.
CERTAIN CUTS OR EVEN THE FARM OF ORIGIN MAY CHANGE DEPENDING ON WHAT'S BEST AND FRESHEST.
WHATEVER WE SERVE, REST ASSURED IT WILL ALWAYS BE GREAT, IF NOT BETTER.

SERVED WITH CHIPS

BLACK DIAMOND WAGYU FLANK M4-5 220GR **28.5**

O'CONNOR ANGUS ROSTBIFF 300GR **28.5**

O'CONNOR ANGUS TENDERLOIN 200GR **45**

RANGERS VALLEY WAGYU HANGER STEAK M3-4 250GR **45**

SHER WAGYU FULL BLOOD RUMP CAP M6 250GR **60**

MARGARET RIVER WAGYU DENVER M6 220GR **65**

SHER WAGYU SCOTCH FULLBLOOD M9+ 220GR **88**

A5 SIRLOIN WAGYU KUMAMOTO 200GR **125**

A5 EYE FILLET WAGYU KUMAMOTO 220GR **185**

SAUCES +4.5

CC'S ORIGINAL STEAK SAUCE

CHIMICURRI

MUSHROOM AND PEPPERCORN

FERMENTED MUSTARD AND HORSERADISH

NDUJA BUTTER

CHARRED SPRING ONION AND MALT BUTTER

4 WEEKS DRY AGED (SERVED WITH 2 SAUCES)

O'CONNOR PASTURE FED ANGUS BONE IN CLUB STEAK 600GR **115**

O'CONNOR PASTURE FED ANGUS RIB EYE 800GR **180**

O'CONNOR PASTURE FED ANGUS T-BONE 1KG **220**

STARTER/ SNACKS

OYSTER NATURAL OR BLOOD ORANGE DRESSING AND CHIVE OIL **6EA**

GRILLED FLATBREAD, CAULIFLOWER AND SMOKED ONION PUREE **16.5**

(+8 CURED SALMON CAVIAR)

STEAK TARTARE, TOAST **22**

GRILLED SCALLOP, SEAWEEED BUTTER, PANGRATATTA (2PCS) **19.5**

SPANNER CRAB, CROQUETTES, SALMON CAVIAR (2PCS) **25**

PRAWN COCKTAIL, AVRUGA CAVIAR, TOSTADA **23**

YORKSHIRE PUDDING, WHIPPED GOATS CHEESE, GRILLED PADRON PEPPER (2PCS) **15**

EGGPLANT CROQUETTES, SUGO, PARMESAN CHEESE (2PCS) **14**

POMELO, CHILLI, TOMATO, TOSTADA (4PCS) **16**

OTHER MAINS

- COMMON CUTS ORIGINAL WAGYU BURGER AND CHIPS **28.5**
- COMMON CUTS PREMIUM WAGYU BURGER, A5 WAGYU SLICES AND CHIPS **48.5**
- WAGYU BRISKET LASAGNE, BONE MARROW, PARSLEY AND CAPERS **35**
- GRILLED MARKET FISH, LEMON MORNAY, SMOKE SALMON CAVIAR **MP**
- CAULIFLOWER STEAK, ROMESCO, SPRING ONION MALT BUTTER **23.5**
- GRILLED CHICKEN, GARLIC CREAM, CHARRED COS, FLAT BREAD **30.5**

SIDES

- CHIPS **11**
- FARM LEAVES, HOUSE DRESSING **8**
- TOMATO SALAD, RED ONION, BASIL, CIDER VINAIGRETTE **14**
- CHARRED CARROT, STRACCIATELLA, POMEGRANATE, PANGRATATTA **14**
- CHARRED ASPARAGUS, WHIPPED TOFU, SPICED TENKASU **14**

DESSERTS

- SEASONAL SORBET, YOGURT AND HONEY BARK **14.5**
- CHOCOLATE AND DATE CAKE, BOURBON CARAMEL, VANILLA BEAN ICE CREAM **16.5**
- “THE CHEESE COURSE”, CROISSANT TOAST, 3 KINDS OF CHEESE, SEASONAL JAM **18**

DIGESTIF

60ML NEAT OR TO YOUR LIKING.

- FRANCOIS VOYER PINEAU DES CHARENTES BLANC, COGNAC, FR **14**
- AMARO MONTENEGRO DIGESTIF LIQUEUR, EMILIA ROMAGNA, IT **14**
- UMENOYADO YUZUSHU, NARA, JP **14**

COFFEE/TEA **6**

COCKTAILS

STRONGER

THE RESIDENT DJ **24.5**

MGC GIN, PLUM, PEACH

DOUBLE POPCORN PLEASE **24.5**

WHISKY, CORN, BITTERS

NOT SURE **24.5**

GIN, LYCHEE, JASMINE

MELBOURNE COFFEE SCENE **23.5**

WHISKY, COFFEE, CARAMEL, CREAM

ENJOYABLE

STRAWBERRY TOMMY'S MARGARITA **22**

STRAWBERRY, TEQUILA, AGAVE

J CITY POP **22**

JUNMAI SAKE, MELON, WASABI

GEN Z COLADA **22**

RUM, COCONUT, PINEAPPLE

WATERMELONE **22**

PROSECCO, CAMPARI, SWEET VERMOUTH

CLASSIC LEMON HIGHBALL **16.5**

OUR LEMON SYRUP, TONIC

MILK PUNCH

HOJICHA TIRAMISU **22.5**

DARK RUM, CACAO, FORTIFIED WINE

STRAWBERRY CHEESECAKE **22.5**

VODKA, VANILLA, CREAM CHEESE

MANGO STICKY RICE **22.5**

MANGO, CHARTREUSE LIQUOR

BEER

BODRIGGY LAGER ON TAP S **10** P **13**

BODRIGGY SPECCY JUICE HAZY SESSION IPA ON TAP S **10** P **13**

HEAPS NORMAL QUIET XPA 0.5% **11**

SAKE

KATSUYAMA KEN JUNMAI GINJO **19 100**

STELLA MUROKA JUNMAI DAIGINJO **19 100**

NIIZAWA KAORU KOCHASU **19 100**

APERITIF

60ML NEAT OR TO YOUR LIKING.

LILLET ROSE APERITIF, BORDEAUX, FR **14**

COCCHI AMERICANO APERITIF, COCCONATO D'ASTI, IT **14**

WINE

RED

- 2020 CHATEAU CANDELEY MALBEC, BORDEAUX, FR  22  48
- 2019 HERACLIO ALFARO CRIANZA, RIOJA, SP  23  50
- 2024 BROKENWOOD PINOT NOIR, BEECHWORTH, AU  24.5  55
- 2024 HEATHCOTE WINERY CRAVENS PLACE SHIRAZ, HEATHCOTE, AU  24.5  55
- 2021 BEST'S GREAT WESTERN SPARKLING SHIRAZ, GREAT WESTERN, AU  55
- 2021 MAJELA CABERNET SAUVIGNON, COONAWARRA, AU  55
- 2024 YALUMBA VINE VALE GRENACHE, BAROSSA VALLEY, AU  65
- 2018 J.M. LENTINI EDEN VALLEY SYRAH, EDEN VALLEY, AU  80
- 2022 TENUTA ULISSE AMARANTA DI ULISSE MONTEPULCIANO D'ABRUZZO, MONTEPULCIANO D'ABRUZZO, IT  80
- 2022 ANTINORI VILLA ANTINORI CHIANTI CLASSICO RISERVA, TUSCANY, IT  98
- 2021 PRAETER LANGHE NEBBIOLO, PIEDMONT, IT  110
- 2022 TORBRECK THE FACTOR SHIRAZ, BAROSSA VALLEY, AU  195

WHITE

- 2024 GREYWACKE SAUVIGNON BLANC, MARLBOROUGH, NZ  24.5  55
- 2024 PALADINO PINOT GRIGIO, VENETO, IT  15  40
- 2019 DE IULIIS SINGLE VINEYARD SEMILLON, HUNTER VALLEY, AU  55
- 2024 MUTO CHARDONNAY, BEECHWORTH, AU  55
- 2022 A-MANO IMPRINT FALANGHINA, PUGLIA, IT  58
- 2023 FAMILLE HUGEL CLASSIC RIESLING, ALSACE, FR  60
- 2022 LUIS SEABRA XISTO CRU, DOURO VALLEY, POR  150
- 2024 PIERRO CHARDONNAY, MARGARET RIVER, AU  150

SPARKLING

- CHARLES PELLETIER GRANDE RESERVE BLANC DE BLANCS, BURGUNDY, FR  17  48
- 2016 POL ROGER VINTAGE CHAMPAGNE, CHAMPAGNE, FR  200
- PIZZOLATO PROSECCO BRUT, VENETO, IT  55



BURGUNDY, FRANCE

2022 JOSEPH FAIVELEY BOURGOGNE PINOT NOIR

98

2022 DOMAINE FAIVELEY MERCUREY CLOS DES MYGLANDS PREMIER CRU

140

2020 DOMAINE FAIVELEY NUITS-SAINT-GEORGES LES DAMODES PREMIER CRU

360

2017 JOSEPH FAIVELEY CLOS SAINT-DENIS GRAND CRU

550

2019 DOMAINE FAIVELEY CORTON CLOS DES CORTONS FAIVELEY GRAND CRU

700

NON ALCOHOLIC

MOCKTAIL

GRAPEFRUIT AMERICANO **22**

LYRE'S ITALIAN ORANGE AND APERITIVO ROSSO, GRAPEFRUIT

YUZU HACHIMITSU **18**

WILDFLOWER HONEY, YUZU, SODA

GEN Z COLADA, NO DRAMA **18**

COCONUT, PINEAPPLE, LIME

SEASONAL FRESH FRUIT SODA **16**

ASK YOUR WAITER ABOUT THE SEASONAL FRUIT

SOFT DRINKS

COKE/ COKE ZERO/ LEMONADE/ TONIC **5.5**