



brunch

monday to friday: 8am - 2.30pm

saturday & sunday: 10am - 2.30pm

dietary requirements — ask your friendly server

10% surcharge on weekends and public holidays



BUILD YOUR BREAKFAST

egg	2
toast	4
tomato	4
chilli jam	4
bacon	5
mushroom	5
haloumi	5
avocado	5
asparagus	5

toasted rye sourdough	9
with spreads	
<i>jam/ vegemite/ peanut butter w. butter (g/f option)</i>	

banana bread	9
<i>cinnamon butter</i>	

mrs clucks free range egg & bacon roll	16
<i>parmesan slaw, smoked cheddar, chilli jam and mayo (g/f option)</i>	

duo of dips	15
<i>classic guacamole & egyptian beetroot, fried flat bread (v, gf option +5)</i>	

eggs & asparagus a la nicoise	23
<i>Eggs your way, asparagus, potato, tomato, green olive & dill, bacon (gf)</i>	

avocado, rye, corn & eggs	24
<i>Eggs your way, classic guacamole, corn & herb salsa, rye toast (v)</i>	

double cheeseburger	22
<i>parmesan slaw, smoked cheddar, caramelised onion, community secret mayo with french fries</i>	
add bacon +5	

FOOD

sri lankan lentil & chicken curry	21
<i>curry leaves, rice, roti</i>	

chicken, spinach & turmeric bolani bread	13
<i>classic folded flat bread with chicken, spinach & spices served with delicious pomegranate yoghurt</i>	

vietnamese noodle salad	21
pork or tofu	
<i>pork & lemongrass sausage or lemongrass tofu, rice noodles, greens, capsicum, carrot, herbs & nuoc cham (gf, df, vegan option)</i>	

french fries	10
<i>w. paprika salt, kewpie mayo</i>	

pasta of the day	POA
-------------------------	------------

DRINKS

NON-ALCOHOLIC

sparkling water each 2

tea 4

chamomile, peppermint,
china jasmine, english breakfast,
earl grey, lemongrass ginger

coffee, chai, chocolate, iced

small 4

large 5

batch brew 6

non dairy +1

decaf +50c

mocha +50c

the "95" +50c

juice 6.5

apple, apple strawberry,
green, orange

soft drink 5

pepsi, pepsi max, lemonade,
squash, dry ginger ale, tonic

BEER

tap 7 10

mismatch lager

mismatch

session ale

seasonal tap

(ask your friendly server)

bottle/can 11

mismatch pale ale

coopers pale

little creatures rogers

peroni red

heineken zero 9

mismatch cloudy apple cider 11

SPARKLING & WHITE WINE

SPARKLING

Primo Estate Prosecco 11 55
McLaren Vale, SA

Bird In Hand Sparkling 55
Adelaide Hills, SA

Arbeaumont Brut Reserve 98
Champagne
Epernay, France

Perrier Jouet Grand Brut 135
Reims, France

Pol Roger Brut 150
Epernay, France

Wildman Wine Piggy Pop 72
McLaren Vale, SA

WHITE WINE

Kanta Riesling 12 48
Adelaide Hills, SA

Hugel Alsace Riesling 85
Alsace, France

Rieslingfreak No 10 Zenit 78
Riesling Clare Valley, SA

WHITE WINE *continue*

Angas & Bremer Pinot Grigio 10 40
Langhorne Creek, SA

Barringwood Pinot Gris 70
Tasmania

Garagiste Le Stagiaire Pinot Gris 62
Mornington Peninsula, VIC

Deviation Road Sauvignon 12 60
Blanc Adelaide Hills, SA

Gippsland Wine Co Fume 70
Sauvignon Blanc Gippsland, VIC

Hahndorf Hill Gruner Veltiner 48
Adelaide Hills, SA

Golden Child Tropicana Blanc 58
Adelaide Hills, SA

Cantine Pra Soave Classico 62
Otto Doc Veneto, Italy

Georgie May Chardonnay 11 44
Mt Hurtle, SA

Shaw & Smith M3 Chardonnay 92
Adelaide Hills, SA

Vasse Felix Filius Chardonnay 60
Margaret River, WA

ROSÉ & RED WINE

ROSÉ & AMBER

Nuits Folles Rose 55
Languedoc, France

Chaffey Bros Lux Venit Rose 11 44
Barossa Valley, SA

Chene Bleu Le Rose 78
Vin de Pays, France

Lucky Cat Amber Gris 50
King Valley, VIC

RED WINE

Tomich Woodside Vineyard 12 48
Pinot Noir *Adelaide Hills, SA*

Dragonfly Pinot Noir 78
Adelaide Hills, SA

Kooyong Haven Pinot Noir 105
Mornington Peninsula, VIC

Yalumba Vine Vale Grenache 66
Barossa Valley, SA

Les Pentes Cab Franc Gamay 72
Grolleau Touraine

RED WINE *continue*

Vigna Cantina Sangiovese 10 40
Barossa Valley, SA

Famille Perrin Chateauneuf 125
Du Pape Les Sinards
Rhone Valley, France

Ox Hardy Blewitt Springs 80
Grenache McLaren Vale, SA

Hither & Yon Tempranillo 60
McLaren Vale, SA

Ambush Hill Shiraz 11 44
Barossa Valley, SA

Palmetto Shiraz 54
Barossa Valley, SA

Jim Barry Mcraewood Shiraz 92
Clare Valley, SA

O'Leary Walker Cabernet 68
Sauvignon Clare Valley, SA

COCKTAILS & SPIRITS

COCKTAILS

watermelon caipiroska 20
*vodka, watermelon liqueur,
lime juice*

pineapple express 20
*dark rum, st germain,
pineapple, egg white*

margarita 20
*tequila, cointreau, lime,
sugar (chilli optional)*

community 20
*gin, grapefruit, egg white,
lemon juice, st germain*

espresso martini 20
*78° vodka, 5 senses espresso
& kahlua*

aperol spritz 18
aperol, prosecco, soda

adelaide negroni 20
*ruby bitter, 78° gin, sv sweet
vermouth*

bloody mary 20
vodka, tomato juice & the spice

VODKA

78° 11
grey goose 14
zubrowka 14

GIN

78° 11
never never 14
ounce 14
prohibition 14
london sloe 14

SCOTCH WHISKY

j&b 11
laphroaig 14

RUM

23rd st 11
mount gay 11

BOURBON

starward 11
bulleit 14
buffalo trace 14

RUM

montenegro 10
fernet-branco 10

COMMUNITY



COVID-SAFE CHECK-IN

*contact info@communitynorthtce.com.au
for catering and function needs*