



## May Guest Chef Dinner

### “From the Coast to The Commoner”

*Bringing the Central Coast to the heart of Melbourne*

Our May Guest Chef Dinner is set to be a real humdinger as we welcome our first interstate Guest Chef into The Commoner kitchen. Jason Martin, Chef and owner of Flair restaurant on the NSW Central Coast will be bringing a little bit of sunshine, as well as a few of his local coastal ingredients down south to the Commoner’s kitchen. Jason, along with The Commoner’s Head Chef Jake Kellie and his kitchen team will create a spectacular collaborative feast celebrating a shared passion for thoughtfully sourced and lovingly prepared food.

**7pm, Sunday May 25<sup>th</sup>**

**\$75 = amuse + 5 courses (\$125 with matched wine)**

#### Menu

The House Sourdough with Cumin Toasted Sesame

#### *Amuse - The Commoner*

Duck liver parfait and Barberries  
Champagne oyster and sorrel

#### *First Course - Jason Martin*

Ham Hock and Pork Terrine, Brioche, Black Pudding,  
Crispy Pigs Ears, Prune puree and Cornichons.

#### *Second Course - The Commoner*

Salt-baked Celeriac w/ Chestnut & Truffle

#### *Third Course - The Commoner*

Striped Trumpeter cooked in Squid Ink w/ kale, Turnip & Sea Succulents

#### *Main - Jason Martin*

Chicken Ballotine w/ Sautéed Wild Mushrooms, Sweet Corn,  
Poached Prawns, Foraged Herbs & Shellfish Emulsion.

#### *Dessert - Jason Martin*

Beeramisu - Stout & Chocolate Sauce, Orange blossom &  
Mascarpone Mousse, Beer Jelly, Coffee Liquor Ice Cream & Sponge Cake



Limited tables available

[www.thecommoner.com.au](http://www.thecommoner.com.au) / 122 Johnston street Fitzroy / 94156876

Dinner from 6pm Wednesday through Sunday, Lunch from Noon Friday, Saturday, Sunday