

FOOD.

**ABODE MEANING 'HOME'
WHERE THE BEST MEALS ARE SHARED.**

At the heart of each dish is local, seasonal produce.
Our philosophy is centred on making honest food,
that's elegant and brings people together.

Utilising contemporary cooking techniques,
our chefs strive to highlight the very best components
of each fresh ingredient.



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SMALLS

TOOLUNKA CREEK MARINATED OLIVES	9
GF, DF, V	
HOUSE MADE BREAD	two pieces 9
beurre noisette butter V	
CEVICHE HIRAMASA KINGFISH TOSTADA	7 per piece
avocado coriander finger lime GF, DF	
ZUCCHINI FLOWER	8 per piece
stuffed with ricotta and roast veg truffle mayo parmesan V	
MORTADELLA	17
rockmelon togarashi spice GF, DF	
MUHAMMARA EGGPLANT	18
coconut labneh pomegranate purple cauliflower walnuts DF, VG	
CORN RIBS	17
old bay butter parmesan GF, V	
VANELLA STRACCIATELLA	22/ add bread 4
roasted beets warm chilli oil orange crispy leaves GF, V	
ORA KING SALMON TATAKI	34
parsnip puree dukkah purple congo pickled onion red witlof mayo GF	

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

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BIGGER

ROASTED HARISSA CARROTS	26
whipped fetta crispy chickpeas lemon parsley oil GF, V	
ROASTED CAULIFLOWER	30
baba ganoush pickled baby turnips pistachio dukkah coconut foam GF, DF, VG	
PRAWN LUMACHE	31
prawns broccolini chilli parmesan radicchio	
ABODE'S CHICKEN	39
mediterranean marinade chestnut puree herb salad pickled red cabbage crispy enoki	
250G AGED SIRLOIN	52
roasted field mushrooms rainbow chard potatoes onion rings	
250G PORK CUTLET	48
pumpkin and maple puree pickled fennel herbs hazelnut GF, DF	
HUMPTY DOO BARRAMUNDI	48
burnt potato and leek puree karkalla salsa dill oil buttered baby turnips potato fondant GF	

SIDES

BEER BATTERED FRIES	12
sumac aioli	
ZUCCHINI SALAD	12
spinach herbs hazelnut green goddess dressing GF, VG	
GREEN SALAD	12
bunch rocket radicchio parmesan Greek dressing pumpkin & sunflower seeds GF, V	

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SWEET

CHOCOLATE MOUSSE DOME	16
chocolate shards hazelnut praline vanilla bean ice cream coffee gel	
VANILLA BEAN CRÈME BRÛLÉE TART	16
figs double cream pistachio	
DECONSTRUCTED BLACK FOREST	16
chocolate sponge cherries chantilly raspberry sorbet cacao nibs	
AUSTRALIAN CHEESE WITH LAVOSH AND QUINCE PUREE	10 ea / plate 27
hard / soft / blue	

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CHILDREN'S MENU

15

*12 years or under

Bring the youngest members of the family and they can select from our children's menu.

Choose one main and one side, includes a complimentary juice or soft drink.

CHOOSE 1 MAIN

BATTERED FISH

tartar sauce, lemon

GRILLED FISH

tartar sauce, lemon GF, DF

MINI SPAGHETTI BOLOGNESE

fresh parmesan

CHEESE BURGER

lettuce, tomato, brioche bun

CHICKEN SCHNITZEL

gravy

GRILLED CHICKEN

gravy GF, DF

MAC & CHEESE

parmesan, mozzarella, cheddar V

CHICKEN NUGGETS

tomato sauce

+ 1 SIDE

STEAMED VEGETABLES

lightly buttered GF, V

SALAD CUP

cucumber, cherry tomatoes GF, DF, V

MASHED POTATO

GF, V

FRIES

tomato sauce V

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