

FOOD.

SHARING MENU

69pp

for groups of 10 or more.

TOOLUNKA CREEK MARINATED OLIVES

GF, DF, V

HOUSE MADE BREAD

beurre noisette butter V

CEVICHE HIRAMASA KINGFISH TOSTADA

avocado | coriander | finger lime GF, DF

MORTADELLA

rockmelon | togarashi spice GF, DF

VANELLA STRACCIATELLA

roasted beets | warm chilli oil | orange | crispy leaves GF, V

CORN RIBS

old bay butter | parmesan GF, V

ROASTED HARISSA CARROTS

whipped fetta | crispy chickpeas | lemon parsley oil GF, V

ABODE'S CHICKEN

mediterranean marinade | chestnut puree | herb salad | pickled red cabbage | crispy enoki

250G AGED SIRLOIN

roasted field mushrooms | rainbow chard | potatoes | onion rings

BEER BATTERED FRIES

sumac and aioli

GREEN SALAD

bunch rocket | radicchio | parmesan | Greek dressing | pumpkin & sunflower seeds V

(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.

Please note a transaction fee of 1.25% applies for all credit card payments.