

FOOD.

ABODE SPECIAL

60 per person

Two-course menu. Choose from four exquisite mains, then indulge in a decadent dessert and a complimentary house wine or beer.

TO START

HOUSE MADE BREAD

beurre noisette butter V

MAIN (CHOOSE 1 FROM 4 OPTIONS)

250G AGED SIRLOIN

roasted field mushrooms | rainbow chard | potatoes | onion DF

PRAWN LUMACHE

prawns | broccolini | chilli | parmesan | raddichio

HUMPTY DOO BARRAMUNDI

burnt potato and leek puree | karkalla salsa | dill oil | buttered baby turnips | potato fondant GF

ROASTED CAULIFLOWER

baba ganoush | pickled baby turnips | pistachio dukkah | coconut foam GF, DF, VG

DESSERT

CHOCOLATE MOUSSE DOME

chocolate shards | hazelnut praline | vanilla bean ice cream | coffee gel 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.

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