

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
blackberries peach basil oil house made citrus salt GF, V	
GIN CURED SALMON	34
malibu compressed watermelon ajard chilli yuzu pearls jungle dressing DF, 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	
TWICE COOKED PUMPKIN	30
sous vide then chard coconut & almond curd black garlic heirloom tomatoes puffed rice sun chokes DF	
PRAWN LUMACHE	34
summer squash zucchini green citrus sauce chilli toasted bread crumbs	
ABODE'S CHICKEN	39
mediterranean marinade zucchini purée herb salad squash pickled onion macadamia	
250G AGED SIRLOIN	52
roasted field mushrooms rainbow chard potatoes onion rings	
250G PORK CUTLET	48
warm tomato vinaigrette rocket and hazelnut salad pickled fennel radish GF, DF	
HUMPTY DOO BARRAMUNDI	48
burnt potato and leek purée 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	20
chocolate shards hazelnut praline vanilla bean ice cream coffee gel	
VANILLA BEAN CRÈME BRÛLÉE TART	16
figs double cream pistachio	
CITRUS PAVLOVA	16
preserved lemon curd white choc crumble dehydrated mandarin orange chantilly GF	
AUSTRALIAN CHEESE WITH LAVOSH AND QUINCE PURÉE	10 ea / plate 27
hard / soft / blue	

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CHILDREN'S MENU

15

Kids aged 12 and under can enjoy a meal with a choice of one main, one side, and a complimentary juice or soft drink.

CHOOSE 1 MAIN

BATTERED FISH

tartare sauce, lemon

MINI SPAGHETTI BOLOGNESE

fresh parmesan

CHEESEBURGER

lettuce, tomato, brioche bun

CHICKEN SCHNITZEL

gravy

GRILLED CHICKEN

gravy GF, DF

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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