

FOOD.

ABODE SPECIAL

65pp

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)

200G AGED SIRLOIN

roasted field mushrooms | rainbow chard | potatoes | onion DF

PRAWN LUMACHE

summer squash | zucchini | green citrus sauce | chilli | toasted bread crumbs

HUMPTY DOO BARRAMUNDI

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

TWICE COOKED PUMPKIN

sous vide then chard | coconut & almond cured | black garlic | heirloom tomatoes | puffed rice | sun chokes DF

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.