

FOOD.

## SHARING MENU

69pp

Perfect 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

blackberries | peach | basil oil | house made citrus salt 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 | zucchini purée | herb salad | squash | pickled onion | macadamia

### 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.