

# 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

<b>TOOLUNKA CREEK MARINATED OLIVES</b>	9
GF, DF, V	
<b>HOUSE MADE BREAD</b>	two pieces 9
beurre noisette butter V	
<b>CEVICHE HIRAMASA KINGFISH TOSTADA</b>	7 per piece
avocado   coriander   finger lime GF, DF	
<b>ZUCCHINI FLOWER</b>	8 per piece
stuffed with ricotta and roast veg   truffle mayo   parmesan V	
<b>MORTADELLA</b>	17
rockmelon   togarashi spice GF, DF	
<b>MUHAMMARA EGGPLANT</b>	18
coconut labneh   pomegranate   purple cauliflower   walnuts DF, VG	
<b>CORN RIBS</b>	17
old bay butter   parmesan GF, V	
<b>VANELLA STRACCIATELLA</b>	22 / add bread 4
blackberries   peach   basil oil   house made citrus salt GF, V	
<b>GIN CURED SALMON</b>	34
malibu compressed watermelon   ajard   chilli   yuzu pearls   jungle dressing DF, GF	
<i>Ora king salmon is sustainably farmed in nelson New Zealand and is a world leader on sustainable aquaculture</i>	

(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

<b>ROASTED HARISSA CARROTS</b>	26
whipped fetta   crispy chickpeas   lemon parsley oil GF, V	
<b>TWICE COOKED PUMPKIN</b>	30
sous vide then chard   coconut & almond curd   black garlic   heirloom tomatoes   puffed rice   sun chokes DF, V	
<b>PRAWN LUMACHE</b>	34
summer squash   zucchini   green citrus sauce   chilli   toasted bread crumbs	
<b>ABODE'S CHICKEN</b>	39
mediterranean marinade   zucchini purée   herb salad   squash   pickled onion   macadamia	
<b>250G AGED SIRLOIN</b>	52
roasted field mushrooms   rainbow chard   potatoes   onion rings	
<b>250G PORK CUTLET</b>	48
warm tomato vinaigrette   rocket and hazelnut salad   pickled fennel   radish GF, DF	
<b>HUMPTY DOO BARRAMUNDI</b>	48
burnt potato and leek purée   karkalla salsa   dill oil   buttered baby turnips   potato fondant GF	
<i>Humpty Doo Barramundi is sustainably farmed in the Northern Territory</i>	

# SIDES

<b>BEER BATTERED FRIES</b>	12
sumac   aioli	
<b>ZUCCHINI SALAD</b>	12
spinach   herbs   hazelnut   green goddess dressing GF, VG	
<b>GREEN SALAD</b>	12
bunch rocket   radicchio   parmesan   Greek dressing   pumpkin & sunflower seeds GF, V	

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## SWEET

<b>CHOCOLATE MOUSSE DOME</b>	20
chocolate shards   hazelnut praline   vanilla bean ice cream   coffee gel	
<b>VANILLA BEAN CRÈME BRÛLÉE TART</b>	16
figs   double cream   pistachio	
<b>CITRUS PAVLOVA</b>	16
preserved lemon curd   white choc crumble   dehydrated mandarin   orange   chantilly GF	
<b>AUSTRALIAN CHEESE WITH LAVOSH AND QUINCE PURÉE</b>	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

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#### BATTERED FISH

tartare sauce, lemon

#### MINI SPAGHETTI BOLOGNESE

fresh parmesan

#### CHEESEBURGER

lettuce, tomato, brioche bun

#### GRILLED CHICKEN

gravy GF, DF

#### CHICKEN NUGGETS

tomato sauce

### + 1 SIDE

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#### 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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