

FOOD.

## ABODE SPECIAL

69pp

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

### MAIN (CHOOSE 1 FROM 4 OPTIONS)

#### 200G AGED SIRLOIN

roasted field mushrooms | rainbow chard | potatoes | onion DF

#### ABODE'S CHICKEN

mediterranean marinade | zucchini purée | herb salad | squash | pickled onion | macadamia

#### HUMPTY DOO BARRAMUNDI

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

*Humpty Doo Barramundi is sustainably farmed in the Northern Territory*

#### 250G PORK CUTLET

warm tomato vinaigrette | rocket and hazelnut salad | pickled fennel | radish  
GF, DF

#### TWICE COOKED PUMPKIN served with House made bread

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

### DESSERT

#### CHOCOLATE MOUSSE DOME

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

### ADD ON

#### HOUSE MADE BREAD

two pieces 9

beurre noisette butter V

#### CORN RIBS

17

old bay butter | parmesan GF, V

#### BEER BATTERED FRIES

12

sumac | aioli

#### GREEN SALAD

12

bunch rocket | radicchio | parmesan | Greek dressing | pumpkin & sunflower  
seeds GF, 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.