

# 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 V	
<b>ZUCCHINI FLOWER</b>	8 per piece
stuffed with ricotta and roast veg   truffle mayo   parmesan V	
<b>PAN SEARED SCALLOPS (I)</b>	35
nduja butter   cauliflower puree   pistachio salsa verde GF	
<b>MORTADELLA</b>	17
rockmelon   togarashi spice GF, DF	
<b>MUHAMMARA EGGPLANT</b>	17
coconut labneh   pomegranate   purple cauliflower   walnuts DF, VG	
<b>CORN RIBS</b>	17
old bay butter   parmesan GF, V	
<b>SMOKED VANILLA STRACCIATELLA</b>	30 / add bread 4
burnt mandarin   beets   witlof   almonds   warm chilli oil GF, V	
<b>HIRAMASA KINGFISH CRUDO (A)</b>	34
kumquat emulsion   grapes   perilla   avruga caviar   herb oil GF, DF	
<i>Sustainably farmed from: Spencer Gulf, Port Lincoln, South Australia</i>	

(A) Australian | (I) Imported | (M) Mixed Origin  
(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free

Kindly inform your waiter of any dietary requirements or allergies.  
While we will endeavour to accommodate, we cannot guarantee an entirely allergen-free meal.  
Please note a transaction fee of 1.25% applies for all credit card payments.

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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 CASARECCE (I)</b>	36
pesto rosso   kale   fennel   pickled chilli   capers   gremolata breadcrumbs	
<b>ABODE'S CHICKEN</b>	39
spiced tomato sauce   sweet potato   cabbage & herb salad   chilli garlic oil GF, DF	
<b>250G AGED SIRLOIN</b>	55
carrot purée   chimichurri   braised cocktail onion GF	
<b>PORCHETTA</b>	48
parsnip purée   warm crucifiers & apple salad with Ume, bonito & dashi vinegar   bourbon jus	
<b>HUMPTY DOO BARRAMUNDI (A)</b>	48
burnt potato and leek purée   karkalla salsa   dill oil   buttered baby turnips   potato fondant GF	

*Sustainably farmed from: Middle Point, Adelaide River, Northern Territory*

# SIDES

<b>BEER BATTERED FRIES</b>	12
sumac   aioli V	
<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>PISTACHIO &amp; STRAWBERRY TART</b>	20
Chantilly   fresh strawberries	
<b>APPLE CRUMBLE</b>	20
streusel   apple gel   crème anglaise   vanilla bean gelato   apple glass	
<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.

### MAIN

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#### BATTERED FISH (I)

tartare sauce | lemon

*Sustainably sourced Barramundi (MSC certified)*

#### MINI SPAGHETTI BOLOGNESE

fresh parmesan

#### CHEESEBURGER

lettuce | tomato | brioche bun

#### GRILLED CHICKEN

gravy GF, DF

#### CHICKEN NUGGETS

tomato sauce

### SIDES

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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

### BEVERAGE

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#### SOFT DRINKS

Coke, Coke no sugar, Sprite, or Ginger Ale

#### JUICE

Orange, Apple, Pineapple, Cranberry

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