

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

PAN SEARED SCALLOPS (I)

nduja butter | cauliflower purée | pistachio salsa verde GF

MORTADELLA

rockmelon | togarashi spice GF, DF

SMOKED VANILLA STRACCIATELLA

burnt mandarin | beets | witlof | almonds | warm chilli oil 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

spiced tomato sauce | sweet potato | cabbage & herb salad | chilli garlic oil GF, DF

250G AGED SIRLOIN

carrot purée | chimichurri | braised cocktail onion GF

BEER BATTERED FRIES

sumac | aioli V

GREEN SALAD

bunch rocket | radicchio | parmesan | Greek dressing | pumpkin & sunflower seeds V

(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.