

FOOD.

ABODE SPECIAL

69pp

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

MAIN (CHOOSE 1 FROM 5 OPTIONS)

200G AGED SIRLOIN

carrot purée | chimichurri | braised cocktail onion GF

ABODE'S CHICKEN

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

HUMPTY DOO BARRAMUNDI (A)

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

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

PORCHETTA

parsnip purée | warm crucifers & apple salad with Ume, bonito & dashi vinegar | bourbon jus

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

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 V

GREEN SALAD

12

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