

# 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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## BAR BITES

<b>TOOLUNKA WARM MARINATED OLIVES</b>	9
V, GF, DF	
<b>DUCK LIVER PARFAIT</b>	25
preserved native fruits   sour dough	
<b>CORN RIBS</b>	17
kombu seasoning   aioli V, GF	
<b>SOUTHERN FRIED CHICKEN</b>	18
ranch   buffalo sauce	
<b>FRIED EGGPLANT</b>	14
miso mayo   togarashi V	
<b>SHOESTRING FRIES</b>	14
parmesan   tomato sauce V	
<b>ROASTED POTATOES</b>	14
duck fat   herbs GF, DF	
<b>SNAKE BEANS</b>	14
buttermilk dressing   almonds V, N	
<b>ONION RINGS</b>	12
ranch V	
<b>CHEESE PLATE</b>	10 ea / plate 30
cheese selection   quince paste   dried fruit   lavosh crackers	

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

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.