

FOOD.

ABODE SPECIAL

69pp

Choose from five mains, served with house-made bread & duck liver parfait, and finish with a decadent dessert and a complimentary glass of house wine or beer.

MAIN (CHOOSE 1)

COWRA LAMB RUMP

pea | broccolini | gai-lan

ABODE'S ROASTED CHICKEN

habanero butter sauce | swiss chard | pawpaw GF

AQUNA MURRAY COD (A)

pil pil | shitake mushroom | garlic shoots N

Sustainably farmed in the Murray Darling Basin, NSW (BAP Certified)

PRAWN MAFALDINE (I)

calabrian chilli | cherry tomatoes DF

CELERIAC ROLLS

stuffed with barley and herbs | celeriac puree | black garlic VG

DESSERT

CHOCOLATE MOUSSE DOME

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

ADD ON

CORN RIBS

kombu seasoning | aioli

17

SHOESTRING FRIES

parmesan | tomato sauce V

14

BUTTER LEAVES

crispy seeds | golden balsamic V, GF, DF, N

12

SNAKE BEANS

buttermilk dressing | almonds V, N

14

(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.