

FOOD.

FEAST TABLE MENU

75pp

Designed for groups of 10 or more.

TOOLUNKA CREEK WARM MARINATED OLIVES

V, GF, DF

HOUSE MADE BREAD

whipped beurre noisette butter V

PAN SEARED SCALLOPS (I)

nduja butter | cauliflower purée | pistachio GF, N

DUCK LIVER PARFAIT

preserved native fruits | sour dough

FREMANTLE OCTOPUS (A)

green romesco | ancho vinaigrette GF, DF, N

Sustainably wild-caught in Fremantle Western Australia (MSC Certified)

CORN RIBS

kombu seasoning | aioli V, GF, DF

ABODE'S ROASTED CHICKEN

habanero butter sauce | swiss chard | pawpaw GF

COWRA LAMB RUMP

pea | broccolini | gai-lan GF

SNAKE BEANS

buttermilk dressing | almonds V, N

SHOESTRING FRIES

parmesan | tomato sauce V

BUTTER LEAVES

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

(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.