

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.

**AVAILABLE
SUNDAY-MONDAY**



FOOD.

BAR MENU

HOUSE SALAD	20
spinach avocado cashew capsicum fried brussel sprout honey mustard dressing V	
<i>add chicken schnitzel or grilled chicken</i>	7
SPAGHETTI BOLOGNESE	28
freshly grated parmesan	
<i>add garlic bread</i>	4.5 ea
CHICKEN SCHNITZEL	32
house made schnitzel chips garden salad aioli	
<i>add sauce: red wine, pepper or mushroom</i>	4 ea
VEGETARIAN PARMY	29
napolitana mozzarella chips salad aioli V	
BEER BATTERED FISH (I)	29
barramundi garden salad chips lemon tartare sauce DF	
<i>Sustainably sourced Barramundi (MSC Certified)</i>	
ANGUS CHEESEBURGER	30
American cheese tomato relish lettuce pickles milk bun chips aioli	
VEGAN BURGER	27
mushroom and buckwheat patty lettuce tomato vegan mayonnaise DF, VG	
STEAK FRITES	36
150g grain fed beef chips green salad café de Paris butter	

(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.