

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

parsnip | caulini | gai lan GF

ABODE'S ROASTED CHICKEN

spice marinade | beetroot hummus | warm yoghurt sauce | herb salad GF

HUMPTY DOO BARRAMUNDI (A)

hondashi chowder | bay leaf oil | charred green | roe GF

Sustainably farmed in Adelaide River, Northern Territory (ASC Certified)

PORK & FENNEL ORECCHIETTE

pumpkin cream | watercress salsa verde | radicchio

TWICE-COOKED CELERIAC

miso onion jus | black garlic | parsley & leek purée GF, DF, VG

DESSERT

CHOCOLATE MOUSSE DOME

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

ADD ON

CORN RIBS

kombu seasoning | aioli V, GF, DF

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.