

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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SMALLS

TOOLUNKA CREEK WARM MARINATED OLIVES V, GF, DF	9
HOUSE MADE BREAD whipped beurre noisette V	two pieces 9
DUCK LIVER PARFAIT preserved native fruits sourdough bread	25
CORN RIBS kombu seasoning aioli V, GF	17
FREMANTLE OCTOPUS (A) green romesco ancho vinaigrette GF, DF, N <i>Sustainably wild-caught in Fremantle, Western Australia (MSC Certified)</i>	29
PAN SEARED SCALLOPS (I) nduja butter cauliflower purée pistachio GF, N	35
SPENCER GULF KING FISH CRUDO (A) earl grey tomato consommé wasabi soy nori crisp avruga GF, DF <i>Sustainably farmed in South Australia (ASC Certified)</i>	29

(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.
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BIGGER

HUMPTY DOO BARRAMUNDI (A) hondashi chowder bay leaf oil charred green roe GF <i>Sustainably farmed in Adelaide River, Northern Territory (ASC Certified)</i>	45
PORK & FENNEL ORECCHIETTE pumpkin cream watercress salsa verde radicchio	37
ABODE'S ROASTED CHICKEN spice marinade beetroot hummus warm yoghurt sauce herb salad GF	44
COWRA LAMB RUMP parsnip caulini gai lan GF	48
WAGYU FLANK STEAK MB4+ burnt onion butter glazed roots silver beet jus GF	55
PANISSE tofu winter vegetables GF, VG	30
TWICE-COOKED CELERIAC miso onion jus black garlic parsley & leek purée GF, DF, VG	34
SIDES	
SNAKE BEANS buttermilk dressing almonds V, N	14
FRIED EGGPLANT miso mayo togarashi V	14
SHOESTRING FRIES parmesan tomato sauce V	14
ROASTED POTATOES duck fat herbs GF, DF	14
BUTTER LEAVES crispy seeds golden balsamic V, GF, DF, N	12

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SWEET

CHOCOLATE MOUSSE DOME	21
chocolate shards hazelnut praline vanilla bean ice cream coffee gel N	
YUZU & DULCE DE LECHE TART	20
chantilly mandarin yoghurt crumble V, N	
JASMINE TEA-POACHED PEAR	20
honey ricotta candied macadamia kataifi	
ABODE CHEESE PLATE	10 ea / plate 30
cheese selection quince paste dried fruit lavosh crackers	

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CHILDREN'S MENU

15pp

Kids aged 12 and under can enjoy a meal with a choice of one main, one side, and a complimentary juice or soft drink.

MAIN

BATTERED FISH (I)

tartare sauce | lemon

Sustainably sourced Barramundi (MSC Certified)

MINI SPAGHETTI BOLOGNESE

fresh parmesan

CHEESEBURGER

lettuce | tomato | brioche bun

GRILLED CHICKEN

gravy GF, DF

CHICKEN NUGGETS

tomato sauce

BEVERAGE

SOFT DRINKS

Coke, Coke no sugar, Sprite, Ginger Ale

JUICE

Orange, Apple, Pineapple, Cranberry

SIDES

STEAMED VEGETABLES

lightly buttered V, GF

SALAD CUP

cucumber | cherry tomatoes V, GF, DF

MASHED POTATO

V, GF

FRIES

tomato sauce V

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