

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 GF

#### 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)

garlic emulsion | calabrian chilli | trout roe | chives 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 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.