

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 V

### PAN SEARED SCALLOPS (I)

nduja butter | cauliflower purée | pistachio GF, N

### DUCK LIVER PARFAIT

preserved native fruits | sourdough bread

### 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

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

### COWRA LAMB RUMP

parsnip | caulini | 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.