

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.