

## Entrées

- Grilled Sydney rock oysters Rockefeller style 5.50 each
- Sydney rock oysters **GF** Natural with lemon and mignonette sauce 4 each
- Smoked paprika and sweet corn soup **V** With chilli and lime cream 15
- Pan seared scallops **GF** Cauliflower purée, pickled radish, shaved broccoli, pancetta and lemon oil 18
- Stuffed baby squid Feta, chorizo, romesco and salsa verde 18
- Chicken liver pâté Caramel, whiskey soaked raisins, cress, apple jelly, served with a brioche loaf 18

## Salads

- Baby beetroot and goats cheese salad **V** Puy lentils, barberries, orange gel and cumin crackers 17
- Pear and blue cheese salad **V, GF** Witlof, pea shoots, alfalfa with roasted fennel dressing 16
- ABODE chopped salad **V, GF** Avocado, cucumber, Spanish onion, baby gem lettuce, mixed leaf lettuce, cherry tomatoes and roasted hazelnuts 16  
Add chicken 5
- Pomegranate, kale and cracked wheat salad **V** With orange dressing 16  
Add chicken 5

## Seasonal Mains

- Pumpkin and sage risotto **V** Pecorino, pumpkin seeds and watercress 26
- Murray River cod **GF** Served with saffron vegetable broth, chermoula and dill crème fraiche 30
- Tasmanian ocean trout **GF** Pan-fried, served with caramel yoghurt, carrot purée, spinach, bottarga and trout roe 30
- Confit Quakers Hill duck leg **DF, GF** Served with wilted greens, mushrooms, bacon and red wine jus 32
- Flinders Island rump of lamb Smoked aubergine, onion marmalade, asparagus, sheep's milk feta, olive paint and tomato confit 36
- Barossa Valley corn-fed chicken supreme Served with ricotta gnocchi, Tuscan cabbage and tarragon jus 30

## From the Grill

- Riverina grain fed rib eye 350g **GF** 41
- Tajima grain wagyu top sirloin 200g **GF** 45
- Grainge grain fed tenderloin 250g **GF** 45
- Berkshire pork cutlet 300g **GF** 36

All steaks are chargrilled and served with a choice of mash or chips

Sauce selection: Red wine, pepper, mushroom or béarnaise **GF**

Steak frites, chargrilled Riverina grain fed minute steak **GF** 26

Served with Café de Paris butter and shoestring fries

## Sides

- Local olive oil panini from the Bread & Butter Project and Pepe Saya Butter **V** 4
- Rocket and parmesan salad with balsamic dressing **V, GF** 8
- Spicy Brussels sprout with kimchi **V, GF** 8
- Steamed broccolini with lemon oil and toasted almonds **V, GF** 8
- Sautéed mushrooms with garlic, sherry vinegar and parsley **V, GF** 8
- Chips 8 **V, GF**
- Sweet potato fries 8 **V, GF**