

abacus evenings

snacks

stone ground sourdough, cultured butter	4
southern rock oysters	5
salted ricotta & petit pois croquette	5
lobster ceviche, leche de tigre, plantain	10

entrees

victorian tomtatoes, angelina plum, stracciatella, granola	21
fresh nori linguine, alphington mushrooms, wakame butter, avruga caviar	24
paroo kangaroo tartare, lemon myrtle aioli, native spiced savoury doughnut	22
port lincoln octopus, oyster emulsion, yuzu kosho, chilli	24
roast hokkaido scallops, mooloolaba king prawns, green goddess, chicken butter	30
abacus seashore board	90
freshly shucked oysters, hokkaido scallops, mooloolaba king prawns, port lincoln octopus, goolwa pipis, portarlington mussels, chardonnay mignonette, garlic emulsion	

mains

bbq seymour leek, slow-roasted beets, puffed rice, fermented chilli	24
spencer gulf mirror dory, portarlington mussels, roast prawn orzo, chilli oil	36
geelong lamb rump, native spiced pumpkin custard, warrigal greens, lamb sauce	38
dry-aged berkshire pork cutlet, glazed rib, confit belly, burnt carrot	38
gippsland angus cheek, horseradish puree, smoked marrow, parsley, black garlic	40
house-aged butchers cut steak, charred witlof, roast marrow, penja pepper jus	MP

sides

roast hasselback potatoes, sour cream, yarra valley caviar	10
wild leaf and herb salad, pommegranite, kara kara orange, capers	10
organic green beans, sugar snaps, mint, goats curd	10
triple cooked chips, garlic & thyme aioli, house-made chicken salt	10

service charge
weekends (10%). public holidays (15%).

