



spring days.

abacus wood-fired toast

sour / multi / charcoal / fruit 7

free-range eggs

poached / fried / scrambled 11

hand-made cornflakes

abacus corn flakes, puffed grains, maple pistachio, banana, strawberry, pepper-mint, pumpkin & almond milk 16

spring fruit salad

house-made coconut yogurt, spring berries, wattleseed & coconut crumb, rhubarb icecream crunch 17

bacon & egg roll

ballarat thick-cut bacon, fried egg, house-made brown sauce, butterhead leaves, milk bun 14

mornington peninsula mushrooms

pan-fried mushrooms, seaweed butter, parsley root, onion pickled, verde, charcoal toast 21

cape clear rashers

thick-cut rashers, blonde sausage, ratatouille, merguez meatballs, charred shallots, pancetta crisps, poached egg, sourdough 23

avocado & pumpkin

black bean, charred corn & tomato salsa, goats feta, avocado, pumpkin croquettes, egg 18

mackerel & anchovies

red gum smoked mackerel, heritage tomatoes, white anchovies, dijon mustard, poached egg, sourdough 23

chilli folded eggs

folded eggs, south korean chilli jam, squacquerone cheese, burnt hazelnut, pickled enoki mushrooms, charcoal sourdough 19

croquettes of speck & gruyere

charred asparagus, chorizo oil, smoked almond butter, radish 19 +egg 4

fish pan-fried

market fish, snapper wing, goats feta, cos hearts, citrus, salted seeds, pickled cucumber 24

port lincoln fish tortilla

grilled fish, charred baby corn, cherry vine tomato, pickled green mango, avocado, finger-lime, house-made tortilla 23

flat-iron steak

volcanic rock, black mustard seed, unleavened bread, wasabi custard 22

cauliflower heart

slow-fried cauliflower steak, smoked eggplant, pickled fennel, saffron, cucumber, fried egg 19

sweet ricotta dumplings

maple & ricotta stuffed dumplings, confit rhubarb, salted peanut, passionfruit & pear tea 22



extras

egg, goats feta, heirloom tomato, gluten-free bread 4

asparagus, avocado, pickles 5

mushrooms , speck croquettes, rasher 6

we're not always able to make menu changes or split bills, thanks for understanding

15% surcharge on public holidays / 10% surcharge on weekends



spring days.

coffee

white

abacus house blend 4

black

single origin coffee 4

filter

single cup 4

bottomless cup 6

cold

nitrogen-infused cold brew coffee 6

iced-coffee 6

milks

soy .5

house-made almond 1

tea

*english breakfast, earl grey, lemon-grass,
peppermint* 4

genmaichai, pai mu tan 4.5

jasmine pearl, abacus chai 5

cold-press juice

kale, capsicum, cucumber, celery, apple, lemon 7.5

carrot, tumeric, apple, orange, lemon 7.5

beetroot, carrot, apple, celery, lemon 7.5

cold drinks

freshly squeezed orange juice 7

house-made lemonade 6

iced chocolate 6

cocktail

bloody mary

vodka, horseradish, pickled spice shiraz 16

nitro espresso martini

nitrogen infused coffee, tequila, kahlua, agave 18

ruby grapefruit mimosa

ruby grapefruit, pomegranate, sparkling wine 18

beer

taps

whizz fizz - 3 ravens 9

pacific ale - stone & wood 9

pilsner - moo brew 9

lager - napoleone 9.5

IPA - fixation 9

maltergeist - two birds 10

golden ale - grand ridge 9

cloudy apple cider - napoleone 9

wine

white

sauvignon blanc - fermoy estate - australia 13/65

red

pinot noir - domaine patrice colin - france 14/68

rose

lagrain rose - st michael-eppan - italy 13/63

sparkling

cremant de bourgogne blanc - veuve ambal - france
12/69

please ask for our full drinks list

about abacus
we mill our own flour
we bake our own breads
we cure and smoke our meats
we bake our own pastries
we keep our own bees

your plate scrapings feed our worm farm
our worm scrapings feed our herb beds

#**abacusermelbourne**

383 Chapel Street, South Yarra