



## autumn days.

### **abacus bakery wood-fired toast**

sour / multi / charcoal / fruit 7

### **free-range eggs**

poached / fried / scrambled 12

### **victorian blood plum & peach parfait**

raspberry fluid, whole nut granola, peppermint, black figs 17

### **autumn fruit salad**

house-made coconut yogurt, fresh berries, wattleseed & cocoa crumb 17

### **bacon & egg roll**

ballarat thick-cut bacon, fried egg, house-made brown sauce, butterhead leaves, milk bun 15

### **mornington peninsula mushrooms**

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

### **cape clear rasher**

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

### **avocado & pumpkin**

black bean, charred corn & tomato salsa, goats feta, avocado, pumpkin croquettes, egg 19

### **mackerel & anchovies**

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

### **chilli folded eggs**

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

### **house-smoked salmon bombas**

capsicum jam, cos heart, chipotle, black garlic aioli, nduja crostini 22

### **fish pan-fried**

market fish, snapper wing, goats feta, butterhead leaves, citrus, salted seeds, pickled cucumber 24

### **flat-iron steak**

volcanic rock, black mustard seed, unleavened bread, wasabi custard 23

### **port lincoln fish tortilla**

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

### **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, pear & citrus tea 22



### **extras**

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

broccolini, avocado, mushrooms, smoked salmon bomba 5

smoked mackerel, rasher 7

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

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



## autumn days.

### coffee

#### white

abacus house blend 4

#### black

single origin coffee 4

#### filter

single cup 4.5

bottomless cup 6

#### cold

abacus nitrogen-infused cold brew coffee 7

iced-coffee 6

#### milks

soy .5

house-made almond 1

### tea

english breakfast, earl grey, lemon-grass,  
peppermint 4.5

genmaicha, 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 8

house-made lemonade 7

iced chocolate 6

cape grim sparkling water 9

### cocktails

#### bloody mary

vodka, horseradish, pickles, shiraz 16

#### nitro espresso martini

abacus nitrogen infused coffee, tequila, kahlua,  
agave 18

#### summer mimosa

watermelon, mint, pineapple, sparkling wine 18

### beer

#### taps

pacific ale - stone & wood 9.5

hop nation - american red 9.5

pilsner - moo brew 9

lager - napoleone 9.5

IPA - fixation 10

pale ale - two birds 9

gipps st pale ale - stomping ground 9

cloudy apple cider - napoleone 9

#### wine

##### white

chardonnay - tokar estate - yarra valley 13/63

##### red

pinot noir - amrit avani - mornington 14/70

##### rose

torpez - provence - france 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

#abacusemelbourne

383 Chapel Street, South Yarra