

# autumn days

## small shares

coffin bay oysters  
natural 4 ea

snapper wing  
south australian line-caught snapper wing, tartar, native saltbush 14

speck croquettes  
speck, gruyere, chorizo, spiced plum 5 ea

broken potatoes  
smoked chipotle ketchup 11

chicken livers  
flamed bendigo livers, potato, fennel, paprika, dill 12

charred winter snake beans  
breakfast radish, sesame oil, poppy-seed 12

portobello mushroom fries  
chilli jam, malt vinegar 12

winter turnips & beets  
pan-fried werrabee baby turnips, heirloom beetroot,  
sourdough, garlic butter 16  
+ bacon 7

japanese fried fish  
lakes entrance gummy shark, yuzu, coriander, dill, chilli 14

add on  
egg / goats feta / heirloom tomato 4  
avocado 5  
mushrooms, rasher 7

## service charge

10% - saturday / sunday

15% - public holidays

no changes or split bills

## meals

south melbourne bakery toast  
sourdough / multigrain / beetroot / fruit 8

free-range eggs  
poached / scrambled / fried 12

abacus porridge  
porridge oats, stewed rhubarb, maple, cracked pumpkin seed,  
strawberry 18

avocado on toast  
hass avocado, squacquerone cheese, breakfast radish,  
south melbourne bakery beetroot sourdough 18  
+ egg 4

chilli loaded eggs  
folded eggs, kimchi, hampton sea cabbage,  
pickled green chilli, torn sourdough 19

local pine mushrooms  
smoked almonds, parsley, dill,  
south melbourne bakery olive & rosemary bread 20  
+ egg 4

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

ballarat bacon  
thick-cut bacon, ham hock, toulouse sausage,  
white beans, chutney, egg, torn sourdough 23

seymour organic salad bowl  
winter harvest veggies, greens, legumes, verde 19  
+ poached egg 4  
+ feta 4

slipper lobster  
home-made crumpet, preserved blood orange, dill creme fraiche 23

steak sandwich  
charred hanger steak, horseradish & native mountain pepper flat-bread,  
chickweed, red onion petals 24

whole market fish  
fermented red cabbage, coriander, salted peanuts, crispy shallot 26

braised octopus  
south australian octopus, dry-aged chorizo,  
torn sourdough, herb oil, goat's feta, fried egg 26

rhubarb & cinnamon doughnuts  
poached local kumquats, charcoal orange crumble, hibiscus flower,  
liquid nitrogen 23

# abacus.

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## coffee

### white

colombia / brazil blend 4.5

### black

single origin coffees roasted by abacus 4.5

### filter

single cup 4.5

bottomless cup 6

### cold

abacus nitrogen-infused cold brew coffee 7

iced-coffee 7

### milks

soy .5

house-made almond 1

## tea

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

jasmine pearl, house-made chai 5

## cold-pressed juice

kale, capsicum, cucumber, celery, apple, lemon 8

carrot, tumeric, apple, orange, lemon 8

beetroot, carrot, apple, celery, lemon 8

## cold drinks

freshly squeezed orange juice 8

house-made lemonade 7

house-made wild hibiscus lemonade 8

roasted werrabee tomato juice 9

iced chocolate 7

lemon myrtle iced tea 9

cape grim sparkling water 9

## cocktails

### wattleseed espresso martini

wattleseed, bondi vodka, wattle toffee, nitro coffee 20

### pepperberry bloody mary

victorian pepperberries, bondi vodka, house-made tomato juice 18

### rosella spritz

wild hibiscus, south australian bitter orange, petes pure prosecco 18

## beers

pacific ale - stone & wood - byron bay 9.5

amber ale- wolf of the willows - cheltenham 9.5

pilsner - wolf of the willows - cheltenham 9

draught kolsch - colonial - port melbourne 9.5

pale ale - two birds - spotswords 9.5

hop stomper IPA - stomping ground - collingwood 10

cloudy apple cider - napoleone - coldstream 9

## wine

### white

sauvignon blanc - the pass - marlborough - new zealand 12 / 58

reisling - vickery watervale - clare valley - australia 13 / 62

verdejo - mesta by bodegas fontana - ucles - spain 11.5 / 55

pinot gris - holm oak - tamar valley - australia 14 / 67

chardonnay - clarence house estate - cambridge - australia 14 / 67

### red

pinot noir - lake hayes - central otago - new zealand 16 / 78

tempranillo - mesta by bodegas fontana - ucles - spain 12 / 56

malbec - finca las moras reserva - san juan - argentina 12 / 58

sangiovese - poggio anima - tuscan - italy 13 / 62

shiraz - two cells by domenica - beechworth - australia 16 / 78

### rose

saint andre de figuere - provence - france 12/57

### sparkling

prosecco - petes pure prosecco - euston - australia 11/55

champagne - cuvee leoni brut - canard duchene - france 18/120

please ask for our full alcohol list

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