

abacus.

DINNER

SMALLER

COFFIN BAY OYSTERS	4 / 4.5 / 5.5	WARM SALAD	12
natural / beetroot vinegar / salmon roe		broccolini, beans, watercress, almonds, confit shallots	
WOOD-FIRED SOURDOUGH	6	BRAISED OCTOPUS	14
mornington olive oil, pistachio dukkah		chorizo, tomato, wood-fired garlic bread, nitrogen	
SALMON BOMBAS	4.5 ea	SNAPPER WING	12
house-smoked salmon, capsicum jam, black garlic		spiced chickpea crust, mint labna	
MORNINGTON OLIVES	7	PANTRY PLATE	18
smoked almonds, pickled jalapeno		pate, cured local meats, spiced chutney, sourdough	
CONFIT BROKEN POTATO	10		
native pepper, wild thyme, sour-cream, seeds			

BIGGER

VICTORIAN HEIRLOOM VEGETABLES	26
salt-baked carrots, heirloom beets, beans, confit potato, salsa verde	
SLOW-COOKED SALMON	30
50° sous-vide salmon, baby cucumber, caraway, fennel pickle	
CONFIT PORK BELLY	30
bok choy, crispy sticky rice, black sesame, soy, mornington olive oil	
ANGUS PORTERHOUSE	36
60 day porterhouse steak, eggplant, zucchini, heritage tomato, jus	
MOOLOOLABA PRAWN RAGU	32
house-made pappardelle, calamari, chilli, garlic, tomato	

WOOD-FIRED PIZZA

MARGHERITA	22
buffalo mozzarella, basil, heirloom baby tomato	
FOUR CHEESE	23
parmesan, fior di latte, squacquerone, gorgonzola	
PENINSULA MUSHROOMS	23
taleggio, rainbow chard, seaweed butter, native saltbush, thyme	
ANCHOVY	23
buffalo mozzarella, zucchini cream, anchovies, basil, caponata	
SPICED PORK	23
fior di latte, spicy salami, whiskey pork shoulder, tomato	
LEEK & PANCETTA	24
fior di latte, leek, pancetta, basil, pecorino	
SMOKEY CHORIZO	23
fior di latte, broken chorizo, copocola, ricotta, rocket, parsnip	
VEGAN PIE	23
capsicum jam, kipfler potato, smoked cauliflower, avocado, sweet corn	
SEAFOOD	28
fior di latte, pickled octopus, smoked trout, clams, roasted garlic, capers	

FOR RESERVATIONS, EMAIL US AT
INFO@ABACUSBAR.COM.AU
 OR DROP US A LINE AT **03 9824 1026**
 OPENING HOURS
 BRUNCH **8AM — 3PM**
 DINNER **3:30 — 11PM**

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15% SURCHARGE ON PUBLIC HOLIDAYS / 10% SURCHARGE ON WEEKENDS

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BEERS

PACIFIC ALE stone & wood, byron bay	9.5	AMERICAN RED hop nation, footscray	9.5
PILSNER moo brew, hobart	9	I.P.A. fixation brewing, byron bay	10
LAGER napoleone, yarra valley	9.5	PALE ALE two birds, moorabin	9
CLOUDY APPLE CIDER napoleone, yarra valley	9	GIPPS ST, PALE ALE stomping ground, collingwood	9.5

COCKTAILS

BLOODY MARY vodka, horseradish, pickled spice, shiraz, tomato	16
SUMMER MIMOSA watermelon, mint, pineapple, sparkling wine	18
NITRO ESPRESSO MARTINI tequila, nitrogen infused coffee, kahlua, agave	18

HOT

COFFEE black, white, filter	4
TEA english breakfast, earl grey, lemon-grass, peppermint	4.5
genmaicha, pai mu tain	5
jasmin pearls, abacus chai	5.5

COLD

COLD PRESS JUICE kale, capsicum, cucumber, celery, apple, lemon carrot, tumeric, apple, orange, lemon beetroot, carrot, apple, celery, lemon	7.5
FRESHLY SQUEEZED ORANGE JUICE	8
HOUSE-MADE LEMONADE	7
CAPE GRIM SPARKLING WATER	9

WINES

CHARDONNAY tokar estate, yarra valley, australia	13/63
PINOT NOIR amrit avani, mornington, australia	14/70
ROSE torpez, cotes de provence, france	13/63
CREMANT DE BOURGOGNE BLANC veuve ambal, burgandy, france	12/69

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