

abacus.

autumn evenings

coffin bay oysters, natural / beetroot vinegar 4 / 4.5

speck & gruyere croquette, native pepperberry, blood plum 7

seymour eggplant, stuffed flatbread, cos, saltbush, smoked almond 12

purple congo potato, garlic oil, green sauce 11

seymour cucumber, shishito pepper, braised red onion, dill 14

strathdownie wallaby carpaccio, nectarine, quail egg, chevril leaf 14

mooloolaba prawn, coriander, daikon, black garlic 11

port lincoln sardines, davidson plum, fermented cabbage, capers 16

goulburn river trout crudo, smoked eggplant, buffalo mozzarella, pickled chili 17

pork neck terrine, four pillars gin, mildura orange 18

st bernard's pork jowl, molasses, soy, pigs head, apple, kohlrabi 28

smoked portobello, kimchi, sichuan eggplant, salted peanut, shishito pepper 28

whole market fish, harvested brighton sea vegetables 38

wonthaggi rib-eye, 500g angus rib-eye, smoked beetroot, burnt onion 65

local dry-aged meats 24

cheese, fruit chutney, lavosh 23

service charge

10% - saturday / sunday 15% - public holidays

no changes or split bills