

summer nights

sourdough bread, wagyu fat butter	4
sydney rock oysters - natural / kelp vinegar	4.5
toolunka creek marinated olives	8
scarmorza & jalapeno croquettes (3)	12
portobello mushroom fries, chilli jam, malt vinegar	12
kingfish wings, purple congo, tartar	12
kangaroo tartare, oyster mayo, char-grilled sourdough	14
chicken liver parfait, rye, chutney	14

spurrell wild foraged garden salad	9
asparagus, samphire, seaweed butter	12
savoy cabbage, parsnip, macadamia, maple	14
heirloom tomatoes, stracciatella, black olive, marjoram	16
pork jowl terrine, black pudding, nectarine	19
veal sweetbreads, jerusalem artichoke, puffed buckwheat, curry leaf	19
salmon belly tartare, pickled onion, smoked creme fraiche	18
tasmanian mussels, lemon grass, coconut	22
octopus, n'duja, potato, fennel	23

silk handkerchief pasta, smoked champagne cheese, courgettes	32
whole yellow belly flounder, lemon verbena butter	42
lamb rack, burnt shallots, rainbow carrots, jus	34
400g wagyu flank steak, chimmichurri	38

+ *hay smoked mash potato* 6

rhubarb parfait, hibiscus yogurt, toasted muesli	12
pineapple sorbet, roasted pineapple, coriander	12
maker & monger cheese board	25

feed me 59pp

*min 2 people, entire table must order

service charge (weekends - 10%, public holidays - 15%)
no changes or split bills please

abacus.

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