

## *abacus evenings*

### *entrees*

port lincoln octopus, oyster emulsion, yuzu kosho, chilli	24
paroo kangaroo tartare, lemon myrtle aioli, native spiced savoury doughnut	22
koo wee rup asparagus, aged parmesan cracker, black garlic, pangratto	21
fresh nori linguine, alphington mushrooms, wakame butter, avruga caviar	24
roast hokkaido scallops, mooloolaba king prawns, green goddess, chicken butter	30

### *mains*

miso glazed eggplant, lemon thyme polenta, whipped tofu, nasturtium	26
port phillip bay snapper, spanner crab macaroni, prawn head jus, chilli oil	34
geelong lamb shoulder, onion soubise, burnt butter, lamb sauce	34
braised cheek of gippsland angus, horseradish puree, smoked marrow, parsley, black garlic	40

### *dessert*

hunted & gathered chocolate marquise, drunken sponge, smoked caramel ice-cream	18
peanut butter parfait, caramelised banana, archie rose vodka marshmallow	16
spiced pumpkin meringue pie, candied macadamia	16
selection of artisanal victorian cheeses, quince jelly, lavosh	24

### *sides*

roast hasselback potatoes, sour cream, yarra valley caviar	12
wild leaf and herb salad, blood orange, capers, radish	10
heirloom dutch carrots, seaweed butter, hazelnut	10
hay smoked mash potato	10

service charge  
weekends (10%). public holidays (15%).

abacus