

## spring days.

### **abacus bakery toast**

sour / multi / fruit 8

### **free-range eggs**

poached / fried / scrambled 12

### **macadamia granola**

roasted pistachios, pecans, coconut, charcoal labna, pink lady 17

### **avocado on toast**

hass avocado, squacqerone cheese, tasmanian black sea salt,  
abacus beetroot sourdough 16 + egg 3

### **bacon & egg sandwich**

cape clear smoked rasher, butterhead leaves, chilli jam, fried egg, grilled  
sourdough 16

### **avocado & pumpkin**

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

### **cured salmon**

cured salmon, spanish anchovy, burnt endive,  
smoked tomato, anchovy aioli, sourdough 19 + egg 3

### **cape clear rasher**

thick-cut rasher, pork and barley sausage, braised beans,  
ketchup, garlic potato, fried egg 23

### **chilli folded eggs**

citrus ricotta, fried jalepeno, korean chilli jam,  
sweet pickled chilli, torn sourdough 19

### **char-grilled mushrooms**

portobello mushrooms, roasted almonds, chardonnay vinegar, salsa verde,  
caperberries, mushroom fries, sourdough 19 + egg 3

### **queenscliff calamari**

flamed calamari, fennel, heirloom tomato, beetroot crumb,  
coconut, lemongrass 19

### **serrano ham & asparagus**

18 month dry aged serrano, mozzarella beignet, minted peas,  
koo wee rup asparagus, sugar snap, gremolata 19 + egg 3

### **steak sandwich**

dry-aged angus rump cap, tallegio cheese, dijon,  
beetroot ketchup, french fried onions, abacus sourdough 24

### **char-grilled baby octopus**

south australian baby octopus, chilli, garlic, pancetta, werribee cos heart,  
goats feta, poached egg 19

### **dry aged meats**

18 month serrano ham, charred chorizo, wagyu bresaola, nduja,  
balsamic shallots, picalilli, mornington olive oil, sourdough 24

### **japanese fried chicken**

karaage style chicken burger, gochujang aioli, sesame  
slaw, abacus bakery milk bun 18

### **apples & pears**

tamarind roasted apple, saffron poached pear, fermented raisins, whiskey chai,  
strawberries, honeycomb 19



### **extras**

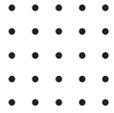
egg, goats feta, heirloom tomato, gluten-free bread 4

asparagus, avocado 5

mushrooms, bbq salmon, broken potato, rasher 6

we're not always able to make menu changes or split bills, thanks for understanding

15% surcharge on public holidays



## winter days.

### coffee

#### white

*abacus house blend* 4

#### black

*single origin coffee* 4

#### filter

*single cup* 4

*bottomless cup* 6

#### cold

*nitrogen-infused cold brew coffee* 7

*iced-coffee* 6

#### milks

*soy* .5

*house-made almond* 1

### tea

*english breakfast, earl grey, lemon-grass,  
peppermint* 4

*genmaicha, pai mu tan* 4.5

*jasmine pearl, abacus chai* 5

### cold-press juice

*kale, capsicum, cucumber, celery, apple, lemon* 7.5

*watermelon, mint, pineapple* 7.5

*beetroot, carrot, apple, celery, lemon* 7.5

### cold drinks

*freshly squeezed orange juice* 8

*house-made lemonade* 7

*iced chocolate* 6

*cape grim sparkling water* 9

### cocktail

#### pepperberry bloody mary

*victorian pepperberry, bondi vodka,  
house-roasted roma tomato juice* 18

#### wattleseed espresso martini

*wattleseed, bondi vodka, wattle toffee, agave,  
mr black cold drip liqueur, nitro coffee* 20

#### rosella spritz

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

### beer

#### taps

*pacific ale - stone & wood* 9.5

*gipps st pale ale - stomping ground* 9

*pilsner - wolf of the willows* 9

*cloudy apple cider - napoleone* 9

#### wine

##### white

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

##### red

*shiraz - epsilon, barossa valley, australia* 13/62

##### rose

*saint andre de figuere - provence - france* 12/57

##### sparkling

*petes pure prosecco - euston - NSW* 11/55

please ask for our full drinks list

#abacusallday

town square, eastland