

# abacus.

## DINNER

### SMALLER

<b>COFFIN BAY OYSTERS</b> natural / coriander dressing / salmon roe	4/4.5/5	<b>CHAR-GRILLED BABY OCTOPUS</b> south australian octopus, chilli, garlic, adelaide hills pancetta, werribee cos heart, goats feta	16
<b>ABACUS BAKERY SOURDOUGH</b> mornington olive oil, house dip	6	<b>TOMATO AND ANCHOVY ON TOAST</b> local tomatoes, aoili, basil, spanish anchovy, grilled sourdough	12
<b>MORNINGTON OLIVES</b> smoked almonds, pickled onion	6	<b>SALMON CEVICHE</b> huon river salmon, avocado, wasabi, tiger milk dressing	15
<b>SALT BAKED BEETS</b> crust baked beetroot, roasted almond, citrus ricotta, sherry vinegar	10	<b>DEEP FRIED TORN POTATOES</b> chilli jam, sour cream	12
<b>FRIED MOZZARELLA CROQUET</b> chilli jam	4 ea	<b>CHEESE ON TOAST</b> torched squacquerone cheese, hot sauce, pickles	12
<b>GRILLED KING PRAWN</b> garlic & chilli butter	9		

### MAINS

<b>ROAST RUMP CAP OF LAMB</b> south victorian spring lamb, carrot puree, garden vegetables, nasturtium oil, lamb jus	28		
<b>FETTUCCINE CARBONARA</b> champagne veloute, portebello mushroom, smoked cape clear bacon, grana padana	28		
<b>CRISPY SKIN TROUT</b> pan-seared victorian trout, miso glaze, winter herbs, pickled chillies, sesame dressing	27		
<b>RUMP STEAK</b> dry-aged 240g rump, thyme leaf jus, potato, grain mustard, chimichurri	32		
<b>BALLARAT PORK CHOP</b> 240g free range pork, caramalised apple, burnt onion, baby carrots	29		
<b>ROAST PUMPKIN AND COCONUT MASSAMAN</b> slow roast organic pumpkin, coconut and chilli broth, cider and caraway flat bread, chilled charcoal lassi	27		
<b>WHOLE SPATCHCOCK CHICKEN TO SHARE</b> garlic and lemon butter, burnt corn, local asparagus, baby carrot	39		
		<b>BIGGER</b>	
		<b>PORTOBELLO MUSHROOM FRIES</b> pink salt, chardonnay vinegar	12
		<b>DRY AGED MEATS</b> 18 month serrano, charred chorizo, nduja, wagyu bresaola, balsamic shallots, picalilli, mornington olive oil, sourdough	s 18 / l 28
		<b>QUEENSLIFF CALAMARI</b> flamed calamari, fennel, heirloom tomato, beetroot crumb, coconut, lemongrass	19
		<b>BBQ PORK BELLY</b> cape clear pork, korean salsa, pickled red cabbage	15
		<b>SPRING VEGETABLE SALAD</b> green beans, sugar snap peas, broccolini, koo wee rup asparagus, broken almonds, lemon dressing	12
		<b>AYLESBURY DUCK WAFFLE</b> pulled duck, sheeps cheese & thyme waffle, yogurt, spiced cabbage	18
		<b>HOUSE MADE FLAT BREAD</b> beetroot, goats feta, charred broccolini, flat bread, roasted garlic oil	18

FOR RESERVATIONS, EMAIL US AT  
MANAGE@ABACUSBAR.COM.AU

OR GIVE US A CALL ON  
03 8820 3975

OPENING HOURS  
BRUNCH 8AM — 3:30PM  
DINNER 3:30 — 11PM

FOLLOW US ON INSTAGRAM @ABACUS\_ALLDAY  
15% SURCHARGE ON PUBLIC HOLIDAYS

# abacus.

## DRINKS

### BEER

<b>PACIFIC ALE</b> stone & wood, byron bay - schooner	9.5	<b>MELBOURNE BITTER</b> cub, abbotsford - tin	7
<b>GIPPS ST PALE ALE</b> stomping ground, collingwood - schooner	9	<b>PALE ALE</b> hargreaves hill, yarra glen - bottle	9
<b>PILSNER</b> wolf of the willows, cheltenham - schooner	9	<b>HAZELNUT BROWN</b> bad shepherd, cheltenham - bottle	10
<b>CLOUDY APPLE CIDER</b> napoleone, yarra valley - schooner	9	<b>PILSNER</b> red hill brewery, red hill - bottle	9
<b>IPA</b> kaiju, dandenong south - bottle	10	<b>SMALL ALE</b> colonial, port melbourne - tin	8

### COCKTAILS

<b>QUANGDONG FIZZ</b> wild native peach, four pillars gin, rose vermouth, lemon, eggwhite	20
<b>WATTLESEED ESPRESSO MARTINI</b> wattleseed, bondi vodka, wattle toffee, agave, mr black cold drip liqueur, nitro coffee	20
<b>DAVIDSON PLUM TEA</b> davidson plum, earl grey, beenleigh dark rum, lime, lychee, elderflower, liquid nitrogen	23

### HOT

<b>COFFEE</b> black, white	4
<b>TEA</b> english breakfast, earl grey, lemon-grass, peppermint genmaicha, pai mu tan jasmine pearl, abacus chai	4 4.5 5

### COLD

<b>COLD PRESS JUICE</b> kale, capsicum, cucumber, celery, apple, lemon watermelon, mint, pineapple beetroot, carrot, apple, celery, lemon	7.5 7.5 7.5
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	8
<b>HOUSE-MADE LEMONADE</b>	7
<b>CAPE GRIM SPARKLING WATER</b>	9

### WINES

<b>SAUVIGNON BLANC</b> the pass, marlborough, new zealand	12/58
<b>SHIRAZ</b> epsilon, barossa valley, australia	13/62
<b>ROSE</b> saint andre de figuere, provence, france	12/57
<b>PROSECCO</b> pete's pure prosecco, euston, australia	11/55

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