

# spring days

## smalls

coffin bay oysters  
natural 4 ea

south melbourne bakery sourdough  
morningside olive oil 4 pp

werrabee green salad  
cos leaf, watercress, dill, lemon oil 7

cheese on toast  
torched squacquerone cheese, hot sauce, pickles 12

chicken livers  
flamed bendigo livers, potato, fennel, paprika, dill 9

bbq prawn  
mooloolaba prawn, chilli, garlic, parsley, coriander 9

charred koo wee rup asparagus  
goats curd, fresh lime, black salt 9

18 month serrano ham  
la hoguera duroc serrano 12

portobello mushroom fries  
chilli jam, malted vinegar 8

broken potatoes  
lime aioli 9

whole corn  
chipotle butter 7

river trout crudo  
goulburn river trout, horseradish cream, cucumber,  
shallots, coriander 12

## to share

garden  
18 month serrano ham, morningside goats curd, cos hearts,  
heirloom beets, green olive, asparagus, charcoal lavosh 28

land  
350g dry-aged gippsland porterhouse steak,  
dijon, cherry vine tomato 42

ocean  
market fish, octopus tentacle, bbq king prawn  
seaweed rice cake, coffin bay oysters 42

## meals

south melbourne bakery toast  
sourdough / multigrain / beetroot / fruit 8

free-range eggs  
poached / scrambled / fried 12

rasher on rye  
fresh rye & molasses loaf, tempura scallion, brown sauce,  
thick-cut bacon, fried egg 15

bread and butter pudding  
lemon curd, spring berries, tonka beans, maple oats, verbena 21

avocado on toast  
hass avocado, squacquerone cheese,  
breakfast radish, south melbourne bakery beetroot sourdough 16  
+ egg 4

spring mushrooms  
baby chestnut mushrooms, enoki, baked portobello,  
dijon, parsley, dill, rye bread 19  
+ egg 4

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

loaded chilli eggs  
folded eggs, heirloom beets, whipped ricotta, seeds,  
chilli jam, torn sourdough 19

ballarat bacon  
thick-cut bacon, ham hock, toulouse sausage,  
white beans, chutney, egg, torn sourdough 23

speck croquettes  
speck & gruyere croquettes, chorizo,  
sugarsnap, ruby grapefruit, dill 20 + egg 4

pan-fried fish  
market fish, seaweed rice, pistachio, green mango, asparagus,  
pineapple, dill 26

char-grilled calamari  
smoked paprika, chorizo, turtle beans, rocket tops, vine tomatoes,  
breakfast raddish, lavosh 23

braised octopus  
south australian octopus, dry-aged chorizo,  
torn sourdough, herb oil, goat's feta, fried egg 25

steak sandwich  
market steak, flat-bread, fermented lentils,  
pickled chilli, asparagus 26

sides  
egg / goats feta / heirloom tomato 4  
avocado, speck croquette 5  
rasher 7

## service charge

10% - saturday / sunday  
15% - public holidays

no changes or split bills

# abacus.

# spring days

## coffee

### white

colombia / brazil blend 4.5

### black

single origin coffees roasted by abacus 4.5

### filter

single cup 4.5

bottomless cup 6

### cold

abacus nitrogen-infused cold brew coffee 7

iced-coffee 7

### milks

soy .5

house-made almond 1

## tea

english breakfast, earl grey, lemon-grass, peppermint, genmaicha, paimutan 4.5

jasmine pearl, house-made chai 5

## cold-pressed juice

kale, capsicum, cucumber, celery, apple, lemon 8

carrot, tumeric, apple, orange, lemon 8

beetroot, carrot, apple, celery, lemon 8

## cold drinks

freshly squeezed orange juice 8

house-made lemonade 7

house-made wild hibiscus lemonade 8

roasted werrabee tomato juice 9

iced chocolate 7

lemon myrtle iced tea 9

cape grim sparkling water 9

## cocktails

### wattleseed espresso martini

wattleseed, bondi vodka, wattle toffee, nitro coffee 20

### pepperberry bloody mary

victorian pepperberries, bondi vodka, house-made tomato juice 18

### rosella spritz

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

## beers

pacific ale - stone & wood - byron bay 9.5

pacific sour - wolf of the willows - cheltenham 9.5

pilsner - wolf of the willows - cheltenham 9

draught kolsch - colonial - port melbourne 9.5

XPA - balter - currumbin 10

melbourne bitter - cub - abbotsford 8

hop stomper IPA - stomping ground - collingwood 10

cloudy apple cider - napoleone - coldstream 9

## wine

### white

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

riesling - vickery watervale - clare valley - australia 13 / 62

mesta verdejo - bodegas fontana - ucles - spain 11.5 / 55

pinot gris - holm oak - tamar valley - australia 14 / 67

chardonnay - clarence house estate - cambridge - australia 14 / 67

### red

pinot noir - lake hayes - central otago - new zealand 16 / 78

tempranillo / nero'd avola - ricca terra - riverland - australia 13 / 62

malbec - finca las moras reserva - san juan - argentina 12 / 58

sangiovese - poggio anima - tuscany - italy 13 / 62

shiraz - two cells by domenica - beechworth - australia 16 / 78

### rose

saint andre de figuere - provence - france 12/57

### sparkling

prosecco - petes pure prosecco - euston - australia 11/55

champagne - cuvee leoni brut - canard duchene - france 18/120

please ask for our full alcohol list

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