



winter days.

abacus bakery toast

sour / multi / charcoal / beetroot / fruit 7

free-range eggs on sourdough

poached / fried / scrambled 12

white coconut chia pudding

house fermented yogurt, saffron baby pear, pomegranate, spun sugar (v) 17

queensland banana loaf

pomegranate gel, yogurt, chocolate fondant, roasted macadamia (v/gf) 19

avocado on toast

hass avocado, beetroot sourdough, squacquerone cheese, breakfast radish, chickweed 16
+ egg 4

bacon & egg bun

ballarat thick-cut bacon, fried egg, house-made brown sauce, butterhead leaves, milk bun 16

local field mushrooms

marjoram, spinach, fenugreek, peqiel peppers, soused baby onions, fresh sourdough (v) 19

bacon over beef

ballarat thick-cut bacon, smoked brisket, ham hock, charred garlic toast, red onion jam, poached egg 23

avocado & pumpkin

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

chilli folded eggs

south korean chilli jam, squacquerone cheese, burnt hazelnut crumble, pickled enoki mushrooms, charcoal sourdough 19

mackerel & anchovies

grilled mackerel, white anchovies, seaweed, heirloom yellow carrot, grilled eggplant, sourdough, poached egg 23

ox tongue cigar

pulled ox tongue, brie de meaux, kohlrabi, horseradish, seymour carrot 19
+ egg 4

char-grilled calamari

port lincoln calamari, nduja, potato, smoked tomato, wild rocket 23

braised octopus tentacle

south australian octopus, adelaide hills dry aged chorizo, torn sourdough, herb oil, goats feta, fried egg 22

steak sandwich

wagyu skirt steak, abacus flat-bread, fermented lentils, pickled chilli, fried greens 23

port lincoln fish tortilla

grilled market fish, green peas, coriander, mint salsa, purple congo, chilli, avocado, whipped ricotta, house-made tortilla 23

white bean tagine

winter greens, smoked eggplant, torn sourdough (v) 19
+ egg 4

macau pork chop bun

pork tomohawk, coriander, chilli, cucumber, aioli, crisp white bun 18

sweet ricotta dumplings

maple & ricotta stuffed dumplings, confit rhubarb, salted peanut, pear & citrus tea 22



sides

fresh sourdough w/ olive oil & pistachio dukkuh 2.5 pp

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

broccolini / avocado, mushrooms 5

grilled mackerel / rasher 7

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

ask for details 4

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* 4.5

genmaicha, pai mu tan 4.5

jasmine pearl, abacus chai 5

cold-press 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

iced chocolate 6.5

cape grim sparkling water 9

cocktails

bloody mary

vodka, horseradish, pickles, shiraz 16

nitro espresso martini

*abacus nitrogen infused coffee, tequila, kahlua,
agave* 18

rosella mimosa

rosella, victorian orange, prosecco 18

beer

taps

pacific ale - stone & wood 9.5

hop nation - american red 9.5

pilsner - moo brew 9

lager - napoleone 9.5

IPA - fixation 10

pale ale - two birds 9

gipps st pale ale - stomping ground 9

cloudy apple cider - napoleone 9

wine

white

sauvignon blanc - the pass - new zealand 12/58

red

tempranillo - mesta by bodegas fontana - spain 12/56

rose

saint andre de figuere - provence - france 12/57

sparkling

delamere vineyards - pipers river - tasmania 14/80

please ask for our full drinks list

#**abacusemelbourne**

383 Chapel Street, South Yarra