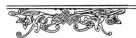
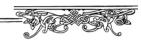




Starters

Oysters42/78	Wild venison salami36
Whisky vinaigrette, native smoke bush	Spiced figs, whipped danish blue, roast walnuts,
	bronze fennel fronds
Roast bone marrow32	
Plum glaze, charcoal dust, seeded rye bread,	Raspeballer28
mizuna	Sweet corn purée, pickled leeks, pinenuts, sorrel
add Talisker 10 bone luge16	
	Cauliflower tartare26
Beetroot cured salmon gravlax29	Wild garlic dressing, taro chips
Whipped cashew cream, blackberry curd, radish,	





From the Carvery



dill, lavosh

Beef: Braised short rib, pickled golden beetroot, oxtail and beetroot sauce, nasturtium 72

🆫 Bird: Rotisserie chicken, turnip purée, grilled zucchini, jus gras, mizuna 48/74

Fish: Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet 62

Lamb: Pinnekjøtt, whisky glaze, pickled fennel, wild celery leaves 66

🗚 Veg: Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad 42

Beef: Tomahawk, 1.4kg, red wine jus 220



Sides

Creamed polenta	18
Surkål Braised cabbage, granny smith apples, caraway seed	
Agurksalat	18

Dessert menu available. Please ask your wait staff.

Please let our wait staff know if you have any allergies or dietaries. While our kitchen team takes special care when preparing your dishes we cannot gurantee the absence of eggs, nuts, soy, milk, wheat, fish and shellfish

Paying by card? The following charges apply: MasterCard Credit 1.2%, MasterCard Debit 0.5%, Visa Credit 1.3%, Visa Debit 0.4%, Amex 1.5%, Speakeasy Group App 1.5%. Sundays and public holiday surcharge 15%

FEASTING MENUS ARE AVAILABLE FOR GROUPS OF 8 OR MORE



Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh

Cauliflower tartare, wild garlic dressing, watermelon radish, taro chips

Raspeballer, sweet corn puree, pickled leeks, pinenuts, sorrel

Rotisserie chicken, turnip puree, grilled zucchini, jus gras, mizuna Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

FREYA \$95 PER PERSON Surkål, braised cabbage, green apple, caraway seeds Creamed Polenta, red wine jus, chives

Deer milk ice cream sandwich, honeycomb, hazelnut

Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh

Wild venison salami, spiced figs, whipped danish blue, roast walnuts, bronze fennel fronds

Raspeballer, sweet corn puree, pickled leeks, pinenuts, sorrel

Rotisserie chicken, turnip puree, grilled zucchini, jus gras, mizuna Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet Lamb pinnekjøtt, whisky glaze, pickled fennel, wild celery leaves Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

\$115 PER PERSON

Surkål, braised cabbage, green apple, caraway seeds Creamed Polenta, red wine jus, chives

Deer milk ice cream sandwich, honeycomb, hazelnut

Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh

Wild venison salami, spiced figs, whipped danish blue, roast walnuts, bronze fennel fronds

Raspeballer, sweet corn puree, pickled leeks, pinenuts, sorrel Roast bone marrow, plum glaze, charcoal dust, seeded rye bread, mizuna

Braised short rib, pickled golden beets, oxtail and beetroot sauce, nasturtium

Rotisserie chicken, turnip puree, grilled zucchini, jus gras, mizuna Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet Lamb pinnekjøtt, whisky glaze, pickled fennel, wild celery leaves Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

ODIN \$145 PER PERSON

Surkål, braised cabbage, green apple, caraway seeds Creamed Polenta, red wine jus, chives

Deer milk ice cream sandwich, honeycomb, hazelnut

Ask our talented team about drink pairings for each menu. Please note a discretionary service charge of 10% will be added to the bill.

