



Starters

1/2 dozen oysters38
Lingonberry & aquavit dressing, dill
oil, sea grapes

Roast bone marrow32
Seeded rye, meat powder, red elk
add Talisker 10 bone luge..... 16

Gravlax.....28
Rye cracker, horseradish cream,
pickled cucumber

Lamb pinnekjøtt26
Whiskey glaze, pickled cabbage

Pork terrine.....28
Seeded rye cracker, beer mustard,
shallot jam, pickled market vegetable

Oyster mushroom24
Creamed turnips, black cabbage



From the Carvery

— Today's Selection —



Bird: Half/whole chicken, brussels sprouts, jus 36/56



Beef: Braised short rib, pickled carrots, roast dutch carrots 65



Pork: Pork cutlet, braised silver beet, cavolo nero, mustard sauce 55



Fish: Grilled whole rainbow trout, golden raisins, capers, smoked butter beurre blanc 65



Veg: Beluga lentils, roast seasonal vegetables, charred lemon, capers 35

Please let our wait staff know if you have any allergies or dietaries.
Feature is a nightly limited special that is dry aged on premise cooked in our rotisserie



Sides

Braised cabbage salad 16

Wild garlic, fresh herbs

Grilled broccoli 16

Roast hazelnuts, current puree

New potato 16

Dill sour cream, speck crumble

Dessert menu available. Please ask your wait staff.

Valued guests, while our kitchen team takes special care when preparing your dishes we cannot guarantee 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%. Sundays incur a 15% surcharge. Public holiday surcharge 15%.



FREYA

\$90 PER PERSON

Gravlax, rye cracker, horseradish cream, pickled cucumber
Pork terrine, seeded rye cracker, beer mustard, shallot jam,
pickled market vegetable

Oyster mushroom, creamed turnips, black cabbage

Chicken, brussels sprouts, jus
Grilled whole rainbow trout, golden raisins, capers,
smoked butter beurre blanc
Pork cutlet, braised silver beet, cavlo nero, mustard sauce

New potato, dill sour cream, speck crumble
Grilled broccoli, roast hazelnuts, current puree

Deers milk ice cream sandwich



THOR

\$105 PER PERSON

Gravlax, rye cracker, horseradish cream, pickled cucumber
Pork terrine, seeded rye cracker, beer mustard, shallot jam,
pickled market vegetable

Oyster mushroom, creamed turnips, black cabbage

Chicken, brussels sprouts, jus
Grilled whole rainbow trout, golden raisins, capers, smoked
butter beurre blanc
Pork cutlet, braised silver beet, cavlo nero, mustard sauce
Braised short rib, pickled carrots, roast dutch carrots

New potato, dill sour cream, speck crumble
Grilled broccoli, roast hazelnuts, current puree

Deers milk ice cream sandwich



ODIN

\$140 PER PERSON

Gravlax, rye cracker, horseradish cream, pickled cucumber
Pork terrine, seeded rye cracker, beer mustard, shallot jam,
pickled market vegetable

Oyster mushroom, creamed turnips, black cabbage
Roast bone marrow, seeded rye, meat powder, red elk

Chicken, brussels sprouts, jus
Grilled whole rainbow trout, golden raisins, capers,
smoked butter beurre blanc
Pork cutlet, braised silver beet, cavlo nero, mustard sauce
Braised short rib, pickled carrots, roast dutch carrots
Tomahawk, charred onions, bordelaise sauce

New potato, dill sour cream, speck crumble
Grilled broccoli, roast hazelnuts, current puree

Deers milk ice cream sandwich

Ask our talented team about drink pairings for each menu.
Minimum 8 people per set menu.