Feasting Menus are available for groups of 8 or more.

NAT WELL

FREYA \$95 PER PERSON Gravlax, rye cracker, horseradish cream, pickled cucumber Koldtbord, pork neck capocollo, onion jam, dill pickled cucumbers, smoked caciotta, fiskepudding

Charred cauliflower tartare, wild garlic dressing, taro chips

Grilled barramundi, smoked velouté, charred tomato oil, sea purslane Porchetta, apple cider jus, pigweed

Furulysalat, pearl barley, roast pumpkin, compressed apple, pickled mushrooms, nasturtium

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

Deer milk ice cream sandwich, honeycomb, hazelnut

TUAN

Gravlax, rye cracker, horseradish cream, pickled cucumber Koldtbord, pork neck capocollo, onion jam, dill pickled cucumbers, smoked caciotta, fiskepudding

Charred cauliflower tartare, wild garlic dressing, taro chips

Grilled barramundi, smoked velouté, charred tomato oil, sea purslane Porchetta, apple cider jus, pigweed

Furulysalat, pearl barley, roast pumpkin, compressed apple, pickled mushrooms, nasturtium

Braised short rib, pickled golden beetroot, oxtail and beetroot sauce, pennywort

THOR \$115 PER PERSON Surkål, braised cabbage, green apple, caraway seeds Creamed Polenta, red wine jus, chives

Deer milk ice cream sandwich, honeycomb, hazelnut

Gravlax, rye cracker, horseradish cream, pickled cucumber Koldtbord, pork neck capocollo, onion jam, dill pickled cucumbers, smoked caciotta, fiskepudding

Charred cauliflower tartare, wild garlic dressing, taro chips Bone marrow, caramelized onion glaze, charcoal dust, seeded rye bread

Grilled barramundi, smoked velouté, charred tomato oil, sea purslane Porchetta, apple cider jus, pigweed

Furulysalat, pearl barley, roast pumpkin, compressed apple, pickled mushrooms, nasturtium

Braised short rib, pickled golden beetroot, oxtail and beetroot sauce, pennywort

Rotisserie duck, cherry bourbon glaze, sage stuffing

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.

