





Starters

1/2 dozen oysters.....	27	Roast bone marrow.....	23
Dozen oysters	50	Meat powder, mustard leaf	
Gravlax.....	22	Charred veal loin	23
Pickled cucumber, horseradish cream, oat & linseed cracker		Compressed watermelon, mountain berry, radish cress, puffed wild rice	
Trout caviar.....	45	Burrata.....	26
Served with akkompagnement - chive, crème fraiche, potato chips		Charred asparagus black olive, rye bread	
Three meats	30	Char grilled tiger prawns	28
Wagyu bresaola, morcón, prosciutto, pickles, date thyme puree, rye cracker		Tomato, tarragon	

From the Carvery

— Today's Selection —



Bird: Rotisserie free range chicken, jus gras, sweet corn 36/52



Beast: Pasture fed short rib, roasted red carrots, carrot top salad & carrot pickle 50



Beast: Rangers Valley wagyu sirloin 5+, smoked onion puree, black cabbage 75



Fish: Parsley crusted baked rockling, Fiskesuppe - Norwegian clam chowder,
sea vegetables 45



Veg: Rye Øllebrod, foraged mushroom, pickled mushroom 32

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

Charred broccolini.....	15
Red pepper and almond sauce, pecorino	
Cucumbers.....	12
Yoghurt, lemon, mint, saltbush	
New potato	15
Goats cheese, cornichons, shallot	

Sit back, relax and let us order you our most popular dishes for a three course feast worthy of Thor!
\$90 per person (minimum 4 people).

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%. Public holiday surcharge 15%.