



## Starters

Freshly Shucked Oysters  
Fermented apple vinaigrette

Half dozen ..... 40

One Dozen..... 75

Gravlax..... 32  
Horseradish cream, radish, pickled  
green apple and dill

Charred venison crudo..... 30  
Malt crumb, spiced honey, walnut, sweet  
potato crisp, red elk

Roast bone marrow ..... 29  
Morcilla, speck powder, bulls blood  
add Talisker 10/ Dalwhinnie 15 bone luge ..... 16/18

Roasted Beetroot..... 26  
Charcoal crumb, smoked carrot, sage



## Mains



**Bird:** Rotisserie chicken, zucchini cream, asparagus,  
fennel, blood orange, thyme jus gras..... 42/72



**Beast:** Beef short rib, Westward whisky glaze,  
skordalia, garlic crisp, garlic chive..... 69



**Beast:** Pork belly, caramelized apple, shallot,  
butcher sauce, crispy kale..... 64



**Fish:** Rainbow trout, peas, eschalot vierge,  
aquavit preserved lemon..... 57



**Veg:** Roasted pumpkin, bullhorn pepper,  
pumpkin seeds, quinoa..... 36

Please let our wait staff know if you have any allergies or dietaries  
Feature is a daily special and is subject to availability



## Sides

Baby cos lettuce ..... 19  
Pickled onion, grapes, candied macadamia,  
spiced honey

Charred broccoli ..... 19  
Cashew curd, cured egg yolk, white soy

Baby potato ..... 19  
Gherkins, sour cream, parsley

Paying by card? The following charges apply: MasterCard Credit 1.3%, MasterCard Debit 1.1%, Visa Credit 1.4%, Visa Debit 1.2%, Amex 1.5%, Speakeasy Group App 1.5%. Sunday and public holiday surcharge 15%.



## FREYA

\$95 PER PERSON

Gravlax, horseradish cream, radish, pickled green apple, dill  
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato crisp, red elk  
Roasted beetroot, charcoal crumb, smoked carrot, sage

Rotisserie chicken, zucchini cream, asparagus, fennel, blood orange  
Pork belly, caramelized apple, shallot, butcher sauce, crispy kale  
Rainbow trout, eschalot vierge, auqavit preserved lemon

Baby potatoes, gherkins, sour cream  
Charred broccoli, cashew curd, cured egg yolk, white soy

Riskrem, cinnamon meringue, rhubarb, almond  
Chocolate brulée, smoked marrow, whisky



## THOR

\$115 PER PERSON

Gravlax, horseradish cream, radish, pickled green apple, dill  
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato crisp, red elk  
Roasted beetroot, charcoal crumb, smoked carrot, sage

Rotisserie chicken, zucchini cream, asparagus, fennel, blood orange  
Pork belly, caramelized apple, shallot, butcher sauce, crispy kale  
Rainbow trout, eschalot vierge, auqavit preserved lemon  
Signature beef short rib, whisky glaze, skordalia, garlic crisp

Baby potatoes, gherkins, sour cream  
Charred broccoli, cashew curd, cured egg yolk, white soy

Riskrem, cinnamon meringue, rhubarb, almond  
Chocolate brulée, smoked marrow, whisky



## ODIN

\$145 PER PERSON

Gravlax, horseradish cream, radish, pickled green apple, dill  
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato crisp, red elk  
Roasted beetroot, charcoal crumb, smoked carrot, sage  
Signature roast bone marrow, morcilla, speck powder, bulls blood

Rotisserie chicken, zucchini cream, asparagus, fennel, blood orange  
Pork belly, caramelized apple, shallot, butcher sauce, crispy kale  
Rainbow trout, eschalot vierge, auqavit preserved lemon  
Signature beef short rib, whisky glaze, skordalia, garlic crisp  
Daily beast feature

Baby potatoes, gherkins, sour cream  
Charred broccoli, cashew curd, cured egg yolk, white soy

Riskrem, cinnamon meringue, rhubarb, almond  
Chocolate brulée, smoked marrow, whisky

Available for groups of 8 or more. Please note a discretionary service charge of 10% will be added to the bill.