



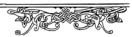


Freshly Shucked Oysters Fermented apple vinaigrette Half dozen One dozen	
Gravlax Horseradish cream, radish, pickled green apple and dill	.32

Charred venison crudo30 Malt crumb, spiced honey, walnut, sweet potato crisp, red elk
Roast bone marrow29 Morcilla, speck powder, bulls blood add Talisker 10/ Dalwhinnie 15 bone luge16/18
Roasted Beetroot26 Charcoal crumb, smoked carrot, sage



Mains





Bird: Half or whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus42/72



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



Beast: Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil......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

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

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil

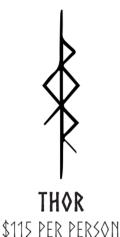
Rainbow trout, eschalot vierge, augavit preserved lemon

Baby potatoes, gherkins, sour cream

Charred broccoli, cashew curd, cured egg yolk, white soy

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue

Chocolate brulée, smoked marrow, whisky



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Roasted beetroot, charcoal crumb, smoked carrot, sage

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil

Rainbow trout, eschalot vierge, augavit 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

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue

Chocolate brulée, smoked marrow, whisky



\$145 PFR PFRSON

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

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil

Rainbow trout, eschalot vierge, augavit 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

Red wine poached pear, pistachio praline, blackberry coulis, nectarine, cinnamon meringue

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.