



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, auqavit 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



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

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, 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

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

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, 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

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.