



## Starters

1/2 dozen oysters .....	30	Roast bone marrow.....	30
Dozen oysters.....	55	Meat powder, mustard leaf	
Gravlax .....	26	Charred venison.....	28
Pickled cucumber, horseradish cream, oat & linseed cracker		Parsnip puree, cherries & hazelnut	
Trout caviar .....	45	Burrata.....	30
Served with akkompagnement - chive, crème fraiche, potato chips		Pumpkin, parsley, yuzu & rye bread	
Three meats .....	30	Roasted lamb ribs.....	28
Wagyu bresaola, morcón, prosciutto, pickles, date thyme puree, rye cracker		Pickled cabbage, whiskey glaze & anchovy crumb	



## From the Carvery

— Today's Selection —



Bird: Rotisserie free range chicken, jus gras, roasted brussel sprouts & pancetta 38/55



Beast: Pasture fed short rib, celeriac remoulade & radish 55



Beast: Rangers Valley wagyu sirloin 5+, smoked onion puree, black cabbage 80



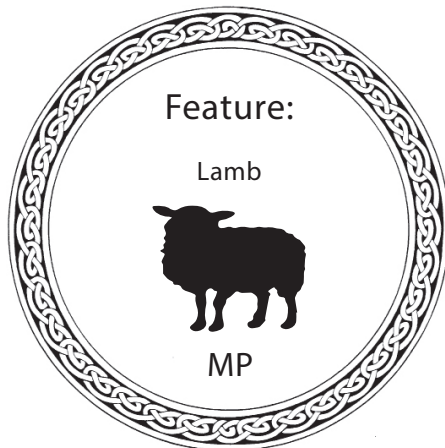
Fish: Pan seared barramundi fillet, cauliflower puree, golden raisins & burnt butter sauce 50



Veg: Rye Øllebrod, foraged mushroom, pickled mushroom 35

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 .....	15
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%. Sundays incur a 10% surcharge. Public holiday surcharge 15%.