



Starters

Oysters (A)45/82	Beef croquettes35
Finger lime, dill vinaigrette, chive oil, dill	Pumpkin jam, pickled mustard seed, mead reduction, chives (3 pcs)
Roast bone marrow32	Mushroom pate28
Plum glaze, charcoal dust, seeded rye bread, rocket	Cassava crisp, smoked hay, pickled shallot, fermented chiodini mushrooms
add Talisker 10 whisky bone luge17	Venison tartare36
Lightly spiced salmon gravalax32	Pickled pear, shallot, garlic chip, shiso dressing, cured egg yolk, black sesame rice cracker
Whipped cod roe, lime, chive oil, charcoal crisp	



From the Carvery



-  **Beef:** Braised short rib, apricot whisky glaze, pickled peppercorn sauce, fried shallot 76
-  **Bird:** Rotisserie chicken, charred broccolini, black garlic sauce, blue cheese foam 51/78
-  **Fish:** Whole grilled market fish, jordskokksuppe, charred leek, clams (M) 70
-  **Pork:** Crispy porchetta, caramelised pear, purple cauliflower puree, honey mustard jus 65
-  **Veg:** Charred Pumpkin, white bean skordalia, seaweed butter, escabeche oil, sea grass 45
-  **Beef:** Tomahawk, 1.4kg, pickled peppercorn sauce 235



Sides

Confit New Potato19
Dill and caper butter, cornichons
Charred cabbage19
Brined cucumber, parsley, dill
Agurksalat19
Brined cucumber, parsley, dill, rye bread crumb

Dessert menu available. Please ask your wait staff.

A-Australian I-Imported M-Mixed

Please let our wait staff know if you have any allergies or dietaries. While our kitchen team takes special care when preparing your dishes we cannot gurantee 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%, Speakeasy Group App 1.5%. Sundays and public holiday surcharge 15%.

FEASTING MENUS ARE AVAILABLE FOR GROUPS OF 8 OR MORE



FREYA

\$100 PER PERSON

Lightly smoked salmon gravalax, whipped cod roe, finger lime, chive oil, charcoal crisp
Beef shin croquette, pumpkin jam, pickled mustard seed, bochet mead reduction
Mushroom pate, cassava crisp, smoked hay pickled shallot, fermented chiodini mushroom

Rotisserie chicken, charred broccolini, balck garlic sauce, blue cheese foam
Whole grilled market fish, jordskokksuppe, charred leeks, clams
Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

Charred witlof, ginger tahini, macerated barberries, crispy kale
Confit new potatoes, dill and caper butter, cornichons

Deer milk ice cream sandwich, honeycomb, hazelnut



THOR

\$125 PER PERSON

Lightly smoked salmon gravalax, whipped cod roe, finger lime, chive oil, charcoal crisp
Beef shin croquette, pumpkin jam, pickled mustard seed, bochet mead reduction
Mushroom pate, cassava crisp, smoked hay pickled shallot, fermented chiodini mushroom

Rotisserie chicken, charred broccolini, balck garlic sauce, blue cheese foam
Whole grilled market fish, jordskokksuppe, charred leeks, clams
Pinnekjote, swede mash, crispy kale, spiced honey jus
Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

Charred witlof, ginger tahini, macerated barberries, crispy kale
Confit new potatoes, dill and caper butter, cornichons

Deer milk ice cream sandwich, honeycomb, hazelnut



ODIN

\$155 PER PERSON

Lightly smoked salmon gravalax, whipped cod roe, finger lime, chive oil, charcoal crisp
Beef shin croquette, pumpkin jam, pickled mustard seed, bochet mead reduction
Mushroom pate, cassava crisp, smoked hay pickled shallot, fermented chiodini mushroom
Roast bone marrow, plum glaze, charcoal dust, seeded rye bread, mizuna

Braised short rib, apricot whisky glaze, pickled peppercorn sauce, fried shallot
Rotisserie chicken, charred broccolini, balck garlic sauce, blue cheese foam
Whole grilled market fish, jordskokksuppe, charred leeks, clams
Pinnekjote, swede mash, crispy kale, spiced honey jus
Charred pumpkin, white bean skordalia, seaweed butter, escabeche oil

Charred witlof, ginger tahini, macerated barberries, crispy kale
Confit new potatoes, dill and caper butter, cornichons

Deer milk ice cream sandwich, honeycomb, hazelnut

Ask our talented team about drink pairings for each menu.
Please note a discretionary service charge of 10% will be added to the bill.