## Starters

**Oysters (A)** ..... **45/82**
Finger lime, dill vinaigrette, chive oil, dill

**Roasted bone marrow** ..... **32**
Plum glaze, charcoal dust, seeded rye bread, rocket
add Talisker 10 whisky bone luge ..... 17

**Lightly spiced salmon gravalax** ..... **32**
Whipped cod roe, lime, chive oil, charcoal crisp

**Beef croquettes** ..... **35**
Pumpkin jam, pickled mustard seed, mead reduction, chives (3 pcs)

**Mushroom pate** ..... **28**
Cassava crisp, smoked hay, pickled shallot, fermented chiodini mushrooms

**Venison tartare** ..... **36**
Pickled pear, shallot, garlic chip, shiso dressing, cured egg yolk, black sesame rice cracker

## 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

Please let our wait staff know if you have any allergies or dietaries.

ASK OUR STAFF ABOUT OUR DAILY BEAST FEATURE

## Sides

**Confit new potato** ..... **19**
Dill and caper butter, cornichons

**Charred cabbage** ..... **19**
Brined cucumber, parsley, dill

**Agurksalat** ..... **19**
Brined cucumber, parsley, dill, rye bread crumb

**ASGARD MEAD PACAKAGE** ..... $70 PER PERSON
Horn of Sparkling Mead, Dry Mead, Semi-Sweet Mead, Sweet Mead

**NIFLHIEM COCKTAIL PACKAGE** ..... $80 PER PERSON
Heimdallr's Horn, Battle Axe, Blazing Glogg, Australian Native Mead

DRINKS PACKAGES

(A) Australian, (I) imported, (M) mixed
Weekends and public holiday surcharge 15%.