

THOR'S DAY

EVERY THURSDAY $85 PER WARRIOR

ENTRÉES TO BEGIN THE RAID

Seeded rye bread with herb butter
Lightly spiced salmon gravalax, whipped cod roe, lavosh, dill (A)
Mushroom pate, rice paper crisp, pickled shallot, fermented chiodini mushrooms

THE MAIN EVENT

(REINFORCEMENTS AVAILABLE ON REQUEST)

Oven roasted whiting fillets, jordeskokksuppe, leek (I)
Rotisserie chicken, black garlic sauce
Crispy porchetta, caramelised pear, cauliflower puree, honey mustard jus
Charred pumpkin, white bean skordalia, escabeche oil

SEASONAL SIDES

ALWAYS FLOWING

Confit potatoes, cornichons, dill and caper butter
Argurksalat, brined cucumber salad, rye bread crumb

ADD ONS

Freshly shucked oysters, lime and dill vinaigrette (A) ... $45/82
Roast bone marrow, plum glaze, charcoal dust, rye bread ... $32
Venison tartare, pear, shallot, shiso dressing, egg yolk, sesame cracker ... $36
Beef short rib, apricot whisky glaze, pickled peppercorn sauce ... $76
Charred cabbage, baby sugar loaf, lingonberry vinaigrette, dill, parsley ... $19

Chocolate bone marrow brulee, whisky, bone marrow fat, vanilla biscuit ... $26
RIskrem, risamalande, fermented berries, meringue, whipped mascapone ... $24
Chocolate sorbet, cherry, chocolate soil, raspberry gel ... $18

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

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