

FREYA
$100 PER PERSON

Rye & caraway sourdough, Cultured butter
Salmon gravlax (A), creme fraîche, baby beetroot, horseradish

Rotisserie Chicken, roasted tomato, wild rocket, chicken jus gras
Market fish (A), brunet smør sauce, lovage, charred Lime

Organic leaves, house preserved citrus dressing, herb mix
Crispy baby potato, cultured cream, viking herb salt

Riskrem, macerated strawberry, raspberry sorbet, rosella, almond



THOR
$125 PER PERSON

Rye & caraway sourdough, Cultured butter
Salmon gravlax (A), creme fraîche, baby beetroot, Horseradish
Venison tartare, spiced cultured cream, sherry vinaigrette, rye & sunchoke crisp

Grilled lamb rump, shishito pepper, fermented rye, saltbush, Juniper jus
Market fish (A), brunet smør sauce, lovage, charred Lime

Organic leaves, house preserved citrus dressing, herb mix
Crispy baby potato, cultured cream, viking herb salt

Riskrem, macerated strawberry, raspberry sorbet, rosella, almond



ODIN
$155 PER PERSON

Bone marrow, wild mushroom salt, rye & caraway sourdough
Salmon gravlax (A), creme fraîche, baby beetroot, Horseradish
Grilled king prawn (A), preserved lemon butter, sorrel

Braised beef short rib, pickled kohlrabi, roasted malt jus
Market fish (A), brunet smør sauce, lovage, charred Lime

Crispy baby potato, cultured cream, viking herb salt
Roasted carrot, burnt honey, black garlic, charcoal crumb, sage

Whiskey ganache, salted bone marrow caramel, hazelnut, cacao nib
Riskrem, macerated strawberry, raspberry sorbet, rosella, almond

(A) Australian, (I) imported, (M) mixed

Available for groups of 2 or more.
Please note a discretionary service charge of 10% will be added to the bill for groups of 8 or more.