

YULETIDE

$155 PER PERSON

ENTRÉE

Bone marrow, wild boar floss, rye & caraway sourdough

Salmon gravlax (A), creme fraîche, dill, horseradish

Venison tartare, spiced cultured cream, sherry vinaigrette, rye & sunchoke crisp

THE MAIN EVENT

ule ribbe, rødkål, søt sennep, cranberries, mead jus

Pinnekjøtt, kålrotstappe, saltbush, pickled radicchio, juniper berry jus

SEASONAL SIDES

Crispy baby potato, cultured cream, Viking herb salt

Roasted carrot, burnt honey, black garlic, charcoal crumb, sage

DESSERT

Riskrem, macerated strawberry, raspberry sorbet, roselle, 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.