









Starters

Oysters.....42/78 Whisky vinaigrette, native smoke bush	Wild venison salami 36 Spiced figs, whipped danish blue, roast walnuts, bronze fennel fronds
Roast bone marrow..... 32 Plum glaze, charcoal dust, seeded rye bread, mizuna add <i>Talisker 10 bone luge</i> 16	Raspeballer28 Sweet corn purée, pickled leeks, pinenuts, sorrel
Beetroot cured salmon gravlax29 Whipped cashew cream, blackberry curd, radish, dill, lavosh	Cauliflower tartare 26 Wild garlic dressing, taro chips



From the Carvery



-  Beef: Braised short rib, pickled golden beetroot, oxtail and beetroot sauce, nasturtium 72
-  Bird: Rotisserie chicken, fennel purée, king brown mushrooms, thyme jus, fennel marmalade 48/74
-  Fish: Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet 62
-  Pork: Crispy pork loin, pear, cauliflower puree, speck and cider sauce, pickled hazenuts 64
-  Veg: Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad 42
-  Beef: Tomahawk, 1.4kg, red wine jus 220



Sides

Creamed polenta18 Red wine jus, chives
Surkål.....18 Braised cabbage, granny smith apples, caraway seeds
Agurksalat18 Brined cucumber, parsley, dill

Dessert menu available. Please ask your wait staff.

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 guarantee 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

\$95 PER PERSON

Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh
Cauliflower tartare, wild garlic dressing, watermelon radish, taro chips
Raspeballe, sweet corn puree, pickled leeks, pinenuts, sorrel

Rotisserie chicken, fennel puree, king brown mushrooms, thyme jus, fennel marmalade
Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet
Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

Surkål, braised cabbage, green apple, caraway seeds
Creamed Polenta, red wine jus, chives



THOR

\$115 PER PERSON

Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh
Wild venison salami, spiced figs, whipped danish blue, roast walnuts, bronze fennel fronds
Raspeballe, sweet corn puree, pickled leeks, pinenuts, sorrel

Rotisserie chicken, fennel puree, king brown mushrooms, thyme jus, fennel marmalade
Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet
Pork loin, pear, cauliflower puree, speck and cider sauce, pickled hazelnuts
Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

Surkål, braised cabbage, green apple, caraway seeds
Creamed Polenta, red wine jus, chives



ODIN

\$145 PER PERSON

Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh
Wild venison salami, spiced figs, whipped danish blue, roast walnuts, bronze fennel fronds
Raspeballe, sweet corn puree, pickled leeks, pinenuts, sorrel
Roast bone marrow, plum glaze, charcoal dust, seeded rye bread, mizuna

Braised short rib, pickled golden beets, oxtail and beetroot sauce, nasturtium
Rotisserie chicken, fennel puree, king brown mushrooms, thyme jus, fennel marmalade
Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet
Pork loin, pear, cauliflower puree, speck and cider sauce, pickled hazelnuts
Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

Surkål, braised cabbage, green apple, caraway seeds
Creamed Polenta, red wine jus, chives

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