



Starters

Freshly Shucked Oysters

Sorrel verjus ice

Half dozen 40

One dozen 75

Gravalax..... 32

Horseradish cream, burnt pickled
apple, radish, seeded rye cracker

Smoked venison.....32

Spring Ridge venison fillet, pistachio
skordalia, spiced honey dressing,
mustard crisp

Roasted bone marrow 30

Morcilla, speck powder, bulls blood
add Talisker 10/ Dalwhinnie 15 bone luge16/18

Roasted Swede.....26

Charcoal crumb, almond, herb oil

Mains



Bird: Half or whole chicken, swede mash, whole
roast shallots, crispy kale, thyme jus42/72



Beast: Beef short rib, single malt whisky jus,
smoked carrot cream, pickled onion.....70



Beast: Crispy pork belly, spiced apple and
cranberry, pickled cabbage, mustard jus.....65



Fish: Whole baby rainbow trout,
fermented pepper, fennel vinaigrette.....55



Veg: Roast soy glazed sweet potato, red pepper,
quinoa, pepitas, crispy kale.....40

Please let our wait staff know if you have any allergies or dietaries
Feature is a daily special and is subject to availability

Sides

Crispy whole carrots 25

Garlic cream, herbed charcoal crumb

Charred broccoli20

Cashew curd, cured egg yolk, soy

Baby potato.....19

Caper cream, parsley

Baby cos lettuce.....20

Spiced honey dressing, candied
macadamia, pickled onion, grapes

ASK OUR STAFF
ABOUT OUR
DAILY BEAST
FEATURE

Paying by card? The following charges apply: MasterCard Credit 1.3%, MasterCard Debit 1.1%, Visa Credit 1.4%, Visa Debit 1.2%, Amex 1.5%, Speakeasy Group App 1.5%. Sunday and public holiday surcharge 15%.



FREYA

\$95 PER PERSON

Gravalax, horseradish cream, burnt pickled apple, radish, seeded rye cracker
Spring ridge smoked venison fillet, pistachio skordalia, spiced honey dressing, mustard crisp
Roasted swede, charcoal crumb, almond, herb oil

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus
Crispy pork belly, spiced apple and cranberry, pickled cabbage, mustard jus
Whole baby rainbow trout, fermented pepper, fennel vinaigrette

Baby potatoes, caper cream, parsley
Charred broccoli, cashew curd, cured egg yolk, soy

Red wine poached pear, blackberry, juniper meringue
Bone marrow brulée, smoked marrow, Islay Whisky, peated malt tuile



THOR

\$115 PER PERSON

Gravalax, horseradish cream, burnt pickled apple, radish, seeded rye cracker
Spring ridge smoked venison fillet, pistachio skordalia, spiced honey dressing, mustard crisp
Roasted swede, charcoal crumb, almond, herb oil

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus
Crispy pork belly, spiced apple and cranberry, pickled cabbage, mustard jus
Whole baby rainbow trout, fermented pepper, fennel vinaigrette
Beef short rib, whisky jus, smoked carrot cream, pickled onion

Baby potatoes, caper cream, parsley
Charred broccoli, cashew curd, cured egg yolk, soy

Red wine poached pear, blackberry, juniper meringue
Bone marrow brulée, smoked marrow, Islay Whisky, peated malt tuile



ODIN

\$145 PER PERSON

Gravalax, horseradish cream, burnt pickled apple, radish, seeded rye cracker
Spring ridge smoked venison fillet, pistachio skordalia, spiced honey dressing, mustard crisp
Roasted swede, charcoal crumb, almond, herb oil
Signature roast bone marrow, morcilla, speck powder, bulls blood

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus
Crispy pork belly, spiced apple and cranberry, pickled cabbage, mustard jus
Rainbow trout, fermented pepper, fennel vinaigrette
Signature beef short rib, whisky glaze, skordalia, garlic crisp
Daily beast feature

Baby potatoes, caper cream, parsley
Charred broccoli, cashew curd, cured egg yolk, soy

Red wine poached pear, blackberry, juniper meringue
Bone marrow brulée, smoked marrow, Islay Whisky, peated malt tuile

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