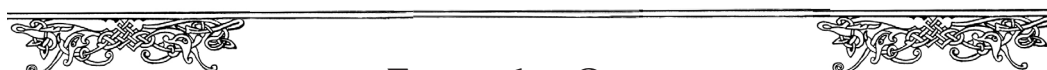





Starters

1/2 shell scallops..... 26	Lamb cutlet 39
Beef tallow butter, apple and dill caviar, pea shoots	Black garlic chimichurri, red vein sorrel
Roast bone marrow..... 32	Koldtbord 38
Caramelized onion glaze, charcoal dust, seeded rye bread	Pork neck capocollo, onion jam, dill pickled cucumbers, smoked caciotta, fiskepudding
add <i>Talisker 10 bone luge</i> 16	
Gravlax..... 28	Charred cauliflower tartare..... 26
Knäckebröd, dill espuma, beetroot relish, chives	Wild garlic dressing, taro chips



From the Carvery

 **Beef:** Braised short rib, pickled golden beetroot, oxtail and beetroot sauce, pennywort 72

 **Bird:** Rotisserie duck, cherry bourbon glaze, sage stuffing 64/98

 **Fish:** Grilled whole baby barramundi, smoked velouté, charred tomato oil, sea purslane 68

 **Pork:** Rotisserie porchetta, apple cider jus, pigweed 66

 **Veg:** Furulyalat, pearl barley, roast pumpkin, compressed apple, pickled mushrooms, nasturtium 42

 **Beef:** Tomahawk, 1.4kg 220

with choice of beef tallow butter, black garlic chimichurri or red wine jus



Sides

Surkál..... 18
Braised cabbage, granny smith apples, caraway seeds
Creamed Polenta..... 18
Red wine jus, chives
Grilled pumpkin..... 18
Candied pepitas, buffalo truffle cheese
Kartoffelsalat..... 18
Desiree potato, blue cheese dressing, bronze fennel fronds

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 gurantee 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%.



FREYA

\$95 PER PERSON

Gravlax, knäckebröd, dill espuma, beetroot relish, chives
Koldtbord, pork neck capocollo, onion jam, dill pickled cucumbers,
smoked caciotta, fiskepudding
Charred cauliflower tartare, wild garlic dressing, taro chips

Grilled barramundi, smoked velouté, charred tomato oil, sea purslane
Porchetta, apple cider jus, pigweed
Furulysalat, pearl barley, roast pumpkin, compressed apple, pickled
mushrooms, nasturtium

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

Deer milk ice cream sandwich, honeycomb, hazelnut



THOR

\$115 PER PERSON

Gravlax, knäckebröd, dill espuma, beetroot relish, chives
Koldtbord, pork neck capocollo, onion jam, dill pickled cucumbers,
smoked caciotta, fiskepudding
Charred cauliflower tartare, wild garlic dressing, taro chips

Grilled barramundi, smoked velouté, charred tomato oil, sea purslane
Porchetta, apple cider jus, pigweed
Furulysalat, pearl barley, roast pumpkin, compressed apple, pickled
mushrooms, nasturtium
Braised short rib, pickled golden beetroot, oxtail and beetroot sauce,
pennywort

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

Deer milk ice cream sandwich, honeycomb, hazelnut



ODIN

\$145 PER PERSON

Gravlax, knäckebröd, dill espuma, beetroot relish, chives
Koldtbord, pork neck capocollo, onion jam, dill pickled cucumbers,
smoked caciotta, fiskepudding
Charred cauliflower tartare, wild garlic dressing, taro chips
Bone marrow, caramelized onion glaze, charcoal dust, seeded rye bread

Grilled barramundi, smoked velouté, charred tomato oil, sea purslane
Porchetta, apple cider jus, pigweed
Furulysalat, pearl barley, roast pumpkin, compressed apple, pickled
mushrooms, nasturtium
Braised short rib, pickled golden beetroot, oxtail and beetroot sauce,
pennywort
Rotisserie duck, cherry bourbon glaze, sage stuffing

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

Deer milk ice cream sandwich, honeycomb, hazelnut

Ask our talented team about drink pairings for each menu.
Available for groups of 8 or more. Please note a discretionary service charge of 10% will be
added to the bill.