



Starters

Freshly Shucked Oysters

Fermented apple vinaigrette

Half dozen 40

One dozen 75

Gravlax.....32

Horseradish cream, radish, pickled green apple and dill

Charred venison crudo.....30

Malt crumb, spiced honey, walnut, sweet potato crisp, red elk

Roast bone marrow29

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

Roasted Beetroot.....26

Charcoal crumb, smoked carrot, sage

Mains



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



Beast: Beef short rib, Westward whisky glaze, skordalia, garlic crisp, garlic chive.....69



Beast: Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy leek, shallot oil.....64



Fish: Rainbow trout, peas, eschalot vierge, aquavit preserved lemon.....57



Veg: Roasted pumpkin, bullhorn pepper, pumpkin seeds, quinoa.....36

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



Sides

Baby cos lettuce 19

Pickled onion, grapes, candied macadamia, spiced honey

Charred broccoli 19

Cashew curd, cured egg yolk, white soy

Baby potato 19

Gherkins, sour cream, parsley

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

Gravlax, horseradish cream, radish, pickled green apple, dill
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato
crisp, red elk
Roasted beetroot, charcoal crumb, smoked carrot, sage

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus
Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy
leek, shallot oil
Rainbow trout, eschalot vierge, auqavit preserved lemon

Baby potatoes, gherkins, sour cream
Charred broccoli, cashew curd, cured egg yolk, white soy

Red wine poached pear, pistachio praline, blackberry coulis, nectarine,
cinnamon meringue
Chocolate brulée, smoked marrow, whisky



THOR
\$115 PER PERSON

Gravlax, horseradish cream, radish, pickled green apple, dill
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato
crisp, red elk
Roasted beetroot, charcoal crumb, smoked carrot, sage

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus
Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy
leek, shallot oil
Rainbow trout, eschalot vierge, auqavit preserved lemon
Signature beef short rib, whisky glaze, skordalia, garlic crisp

Baby potatoes, gherkins, sour cream
Charred broccoli, cashew curd, cured egg yolk, white soy

Red wine poached pear, pistachio praline, blackberry coulis, nectarine,
cinnamon meringue
Chocolate brulée, smoked marrow, whisky



ODIN
\$145 PER PERSON

Gravlax, horseradish cream, radish, pickled green apple, dill
Charred venison crudo, malt crumb, spiced honey, walnut, sweet potato
crisp, red elk
Roasted beetroot, charcoal crumb, smoked carrot, sage
Signature roast bone marrow, morcilla, speck powder, bulls blood

Whole chicken, swede mash, whole roast shallots, crispy kale, thyme jus
Crispy pork belly, leek and speck, pickled fennel, mustard jus, crispy
leek, shallot oil
Rainbow trout, eschalot vierge, auqavit preserved lemon
Signature beef short rib, whisky glaze, skordalia, garlic crisp
Daily beast feature

Baby potatoes, gherkins, sour cream
Charred broccoli, cashew curd, cured egg yolk, white soy

Red wine poached pear, pistachio praline, blackberry coulis, nectarine,
cinnamon meringue
Chocolate brulée, smoked marrow, whisky

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