



## Starters

1/2 dozen oysters .....38  
Lingonberry & aquavit dressing, dill  
oil, sea grapes

Roast bone marrow .....32  
Seeded rye, meat powder, red elk  
add *Talisker 10 bone luge* ..... 16

Gravlax .....28  
Rye cracker, horseradish cream,  
pickled cucumber

Lamb pinnekjøtt .....26  
Whiskey glaze, pickled cabbage

Pork terrine .....28  
Seeded rye cracker, beer mustard,  
shallot jam, pickled market vegetable

Oyster mushroom .....24  
Creamed turnips, black cabbage



## From the Carvery

### — Today's Selection —



Bird: Half/whole chicken, brussels sprouts, jus 36/56



Beef: Braised short rib, pickled carrots, roast dutch carrots 65



Pork: Pork cutlet, braised silver beet, cavolo nero, mustard sauce 55



Fish: Grilled whole rainbow trout, golden raisins, capers, smoked butter beurre blanc 65



Veg: Beluga lentils, roast seasonal vegetables, charred lemon, capers 35

Please let our wait staff know if you have any allergies or dietaries.  
Feature is a nightly limited special that is dry aged on premise cooked in our rotisserie



## Sides

Braised cabbage salad ..... 16

Wild garlic, fresh herbs

Grilled broccoli ..... 16

Roast hazelnuts, current puree

New potato ..... 16

Dill sour cream, speck crumble

Dessert menu available. Please ask your wait staff.

Valued guests, 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 3%. Sundays and public holiday surcharge 15%.

## FREYA

\$90 PER PERSON



Gravlax, rye cracker, horseradish cream, pickled cucumber  
Pork terrine, seeded rye cracker, beer mustard, shallot jam,  
pickled market vegetable

Oyster mushroom, creamed turnips, black cabbage

Chicken, brussels sprouts, jus

Grilled whole rainbow trout, golden raisins, capers,  
smoked butter beurre blanc

Pork cutlet, braised silver beet, cavlo nero, mustard sauce

New potato, dill sour cream, speck crumble

Grilled broccoli, roast hazelnuts, current puree

Deers milk ice cream sandwich

## THOR

\$105 PER PERSON



Gravlax, rye cracker, horseradish cream, pickled cucumber  
Pork terrine, seeded rye cracker, beer mustard, shallot jam,  
pickled market vegetable

Oyster mushroom, creamed turnips, black cabbage

Chicken, brussels sprouts, jus

Grilled whole rainbow trout, golden raisins, capers, smoked  
butter beurre blanc

Pork cutlet, braised silver beet, cavlo nero, mustard sauce

Braised short rib, pickled carrots, roast dutch carrots

New potato, dill sour cream, speck crumble

Grilled broccoli, roast hazelnuts, current puree

Deers milk ice cream sandwich

## ODIN

\$140 PER PERSON



Gravlax, rye cracker, horseradish cream, pickled cucumber  
Pork terrine, seeded rye cracker, beer mustard, shallot jam,  
pickled market vegetable

Oyster mushroom, creamed turnips, black cabbage

Roast bone marrow, seeded rye, meat powder, red elk

Chicken, brussels sprouts, jus

Grilled whole rainbow trout, golden raisins, capers,  
smoked butter beurre blanc

Pork cutlet, braised silver beet, cavlo nero, mustard sauce

Braised short rib, pickled carrots, roast dutch carrots

Tomahawk, charred onions, bordelaise sauce

New potato, dill sour cream, speck crumble

Grilled broccoli, roast hazelnuts, current puree

Deers milk ice cream sandwich

Ask our talented team about drink pairings for each menu.  
Minimum 8 people per set menu.