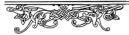


Starters

| 1/2 dozen oysters38 Lingonberry & aquavit dressing, dill oil, sea grapes | Lamb pinnekjøtt26 Whiskey glaze, pickled cabbage |
|--|--|
| Roast bone marrow32 Seeded rye, meat powder, red elk add Talisker 10 bone luge16 | Pork terrine |
| Gravlax28 Rye cracker, horseradish cream, pickled cucumber | Oyster mushroom24 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



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 salad16 |
|--------------------------------|
| Wild garlic, fresh herbs |
| Grilled broccoli16 |
| Roast hazelnuts, current puree |
| New potato16 |
| 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

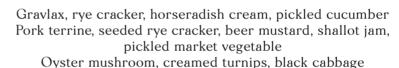
Gravlax, rye cracker, horseradish cream, pickled cucumber Pork terrine, seeded rye cracker, beer mustard, shallot jam, pickled market vegetable Oyster mushroom, creamed turnips, black cabbage

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



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.



