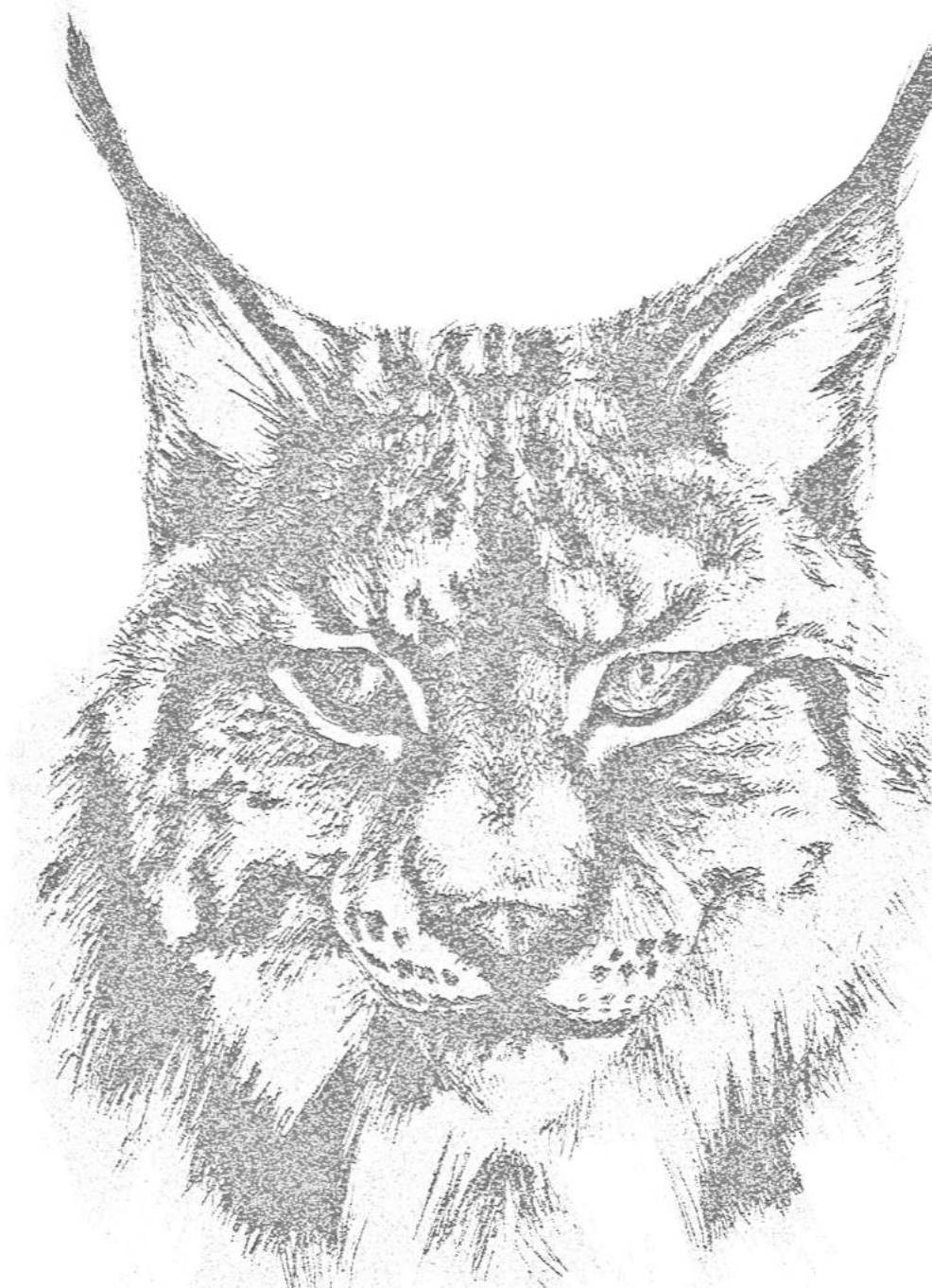


NEW NØRDIC

BREAKFÅST (available until 2pm)

House Bircher Yogurt & blueberry compote (V)	15
Vanilla Bean Rice Pudding Gingerbread crumb & cherry compote (V)	15
Sweet Crepe Cranberry jam, lime & mascarpone	17
Gravlax House cured salmon, folded eggs & beetroot rosti (GF)	21
Mackerel Omelette Waldorf salad Danish rye & Swedish Gouda	21
Forest mushrooms Asparagus, truffle hollandaise & rye (V)	21
Nordic Benedict Pulled free range pork shoulder, poached eggs & hollandaise	20
Green pea Pancake Cabbage chutney, fresh avocado zucchini, mint & lime (GF) Add: poached eggs	19 +2
Avocado Poached eggs, Danish feta & rye (V)	18
Nordic Big Breakfast Free range bacon, Vienna sausage, poached eggs, fried potatoes & mushrooms, pickled cucumber & toast	26
Ymerdrys Eggs fried over rye crumb & Danish feta	13
Just Toast Sourdough or Danish rye with butter Spreads: strawberry jam, cloudberry jam, nutella, Vegemite & peanut butter	8
Free Range Eggs Your Way On Toast Sourdough or Danish rye	12



SIDES

Extra eggs//extra toast//hollandaise sauce //dill aioli	+2
Garlic roasted mushrooms//roasted tomato //fried haloumi//Danish feta//fried aspara- gus//sauteed chard	+4
Free range bacon//smoked Vienna sausage //Swedish meatballs//half avocado	+5
Gravlax//smoked salmon//beetroot røsti	+6

(available from 11am to 4pm) LUNCH

Mammas Meatballs Beetroot røsti, onion sauce & cranberry jam	20
Baked Veal & Prosciutto Loaf Sourdough crumbed asparagus & pan gravy	24
Baked Swedish Gnocchi Forest mushrooms & porcini powder (V)	19
Spencer Gulf Mussels Adelaide Hills cider & river mint broth (GF)	22
Svens Leafy Greens Herb mix, elderflower dressing, crispy bits (GF/DF/VG)	10
Hasselback Potatoes Hollandaise butter & crumbs (V)	12
Turmeric Cauliflower Avocado lime dressing & Ymerdrys (DF/VG)	14

KIDS

Kids Meatballs Hasselback potatoes & cranberry jam	12
Warm Rice Pudding Maple syrup & butter (V/GF)	7
Crepe With lemon & icing sugar (V)	7
Mini-Roll Bacon, egg & tomato sauce	7

GF: gluten free // DF: dairy free
V: vegetarian // VG: vegan

Please advise your waiter of any dietary requirements. A surcharge of 15% applies on public holidays.