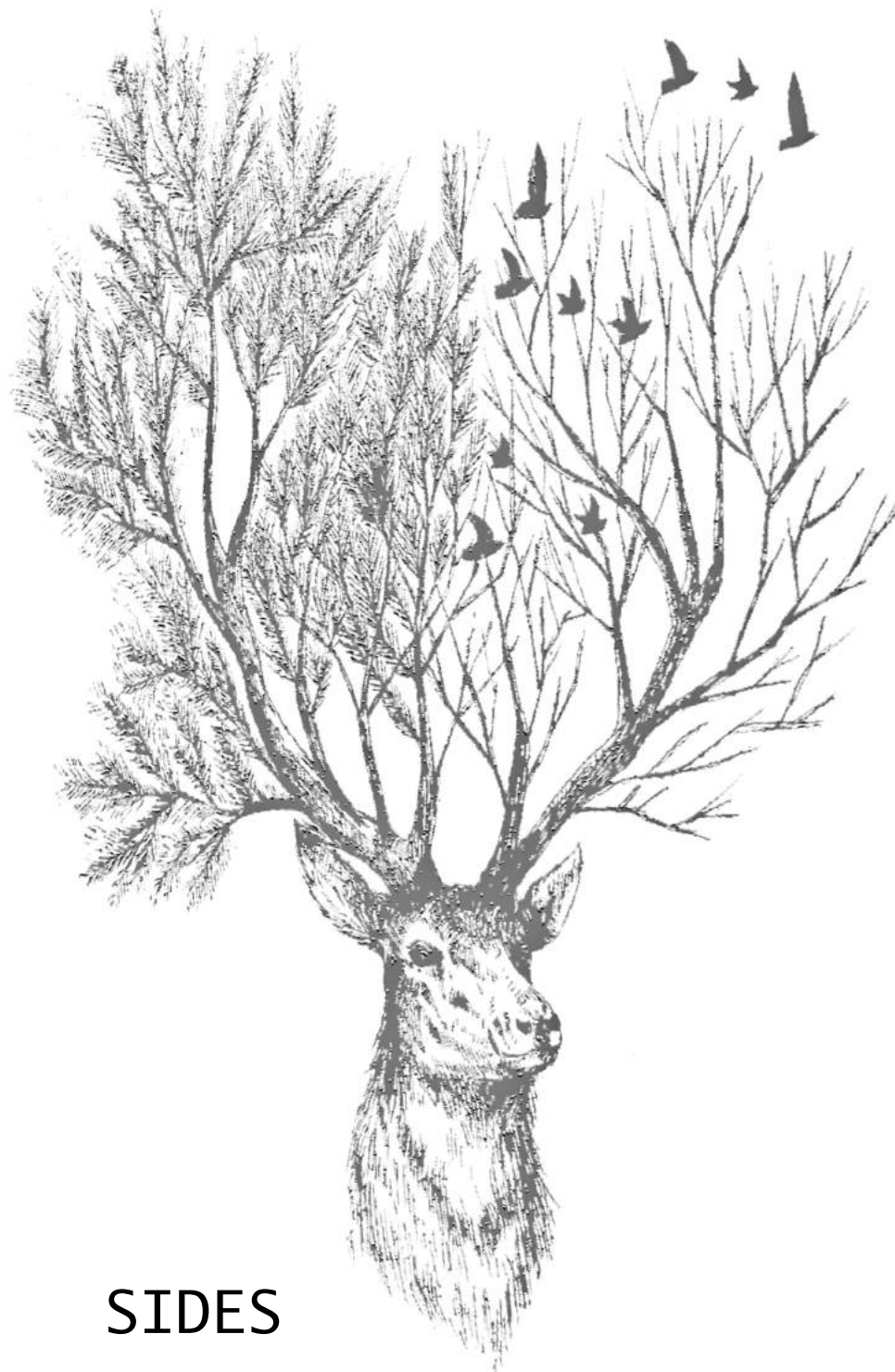


# NØRDIC BY NIGHT.

## DINNER

House Bread & brown butter	6
Marinated Coriole Olives	6
Edible Garden Pea, pistachio dip, Ymerdrys, seasonal heirloom vegetables (VG)	16
Torched Gravlax Fennel, celery, lime caviar & horseradish (DF)	19
Pickled Herring Pickled caper leaves & smoked onion cream (GF)	19
Porcini Parfait Crispy seeds, saltbush & pickled Shimeji (GF)	20
House Smoked Venison Burnt onion, riberry gel & herbs (DF/GF)	20
Baked Swedish Gnocchi Forest mushrooms & porcini powder (V)	19
Spencer Gulf Mussels Adelaide Hills cider & river mint broth (GF)	22
Torched Hervey Bay Scallops Cauliflower & cardamon cream, ice plant & native finger lime (GF)	26
Cone Bay Barramundi Texture of sugar snaps & pickled forest mushrooms (GF)	28
Charcoaled Wagyu Strip 'Marble Score 9' Black garlic butter & pink peppercorn butter (GF)	28
Mammas Meatballs Beetroot rosti, onion sauce & cranberry jam	20
Baked Veal & Prosciutto Loaf Sourdough crumbed asparagus & pan gravy	24



## SIDES

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

## CHEESE

Cheese Board Selection of cheeses with housemade jam, seed crisps & crusty bread	35
Trou Normand Whole baked 250g Grand Terroir Camembert aged for 6-8 weeks, housemade jam & crusty bread	37

## KIDS

Kids Meatballs Hasselback potatoes & cranberry jam	12
Vienna Sausage Toasted mini-bun with cheese & tomato sauce	10
Vanilla Ice Cream Choice of strawberry, caramel or chocolate	7
Crepe With lemon & icing sugar (V)	7

## DESSERT

Champagne & Elderflower Granita Floss & Flower (VG/GF/DF)	15
Honey & Cardamon Bavarois Bee pollen & honeycomb (GF)	17
Grøn Tarta Edible flowers	15
Poor Man's Apple Crumble Gingerbread crumb & whipped yogurt	15

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.