

NEW NØRDIC

BREAKFAST (available until 3pm)

House Granola

Blueberry panna cotta & summer berries (V)

Scandinavian Rice Pudding

Housemade cherry compote, ginger bread crumb & flowers (V)

Brioche French Toast

Caramelised peaches, maple syrup & cinnamon yogurt (V)

Sweet Crêpes

Honeycomb, berries & cardamom mascarpone (V)

Avocado

Poached eggs, whipped feta & rye bread (V)

Green pea Pancake

Cabbage chutney, fresh avocado, zucchini, mint & lime (GF/VG)

Add: poached egg

Nordic Benedict

Smoked leg ham or hot smoked trout, with spinach, poached eggs & Hollandaise

Swedish Crêpes

Smoked salmon, pickled onions, aioli, mixed herbs & crispy capers

Gravlax

House cured salmon, folded eggs, asparagus, rye bread & Hollandaise

Nordic Big Breakfast 26

17 Smoked free range bacon, Vienna sausage, poached eggs, truss tomatoes, roasted mushrooms, pickled cucumber, housemade chutney & toast

Just Toast 8

17 Sourdough or Danish rye with butter

Spreads:
17 housemade jam, cloudberry jam, nutella, Vegemite or peanut butter

Free Range Eggs Your Way 12

17 Sourdough or Danish rye

SIDES

18 Extra egg // extra toast // aioli // chutney // remoulade // Hollandaise +2

19 Thyme roasted mushrooms // truss tomatoes // fried haloumi // fried asparagus +4

Free range bacon // smoked Vienna sausage // Swedish meatballs // avocado +5

20 Gravlax // smoked salmon // smoked trout +6

KIDS

20 Meatball slider 8
Cheddar cheese & chutney

Crêpe 7
21 With lemon & icing sugar (V)

Mini-Roll 7
Bacon, egg & tomato sauce

(available from 11am to 3pm) LUNCH

Grazing Platter (to share) 38

House smoked venison, cured salmon (gravlax), smoked Vienna sausage, Swedish meatballs, hasselback potatoes, pickled cucumber, goat cheese, remoulade, herb salad, roasted nuts, rye bread & seed crisps

Skagen 15

Swedish prawn dip with bread & lettuce cups

Beetroot Medley 16

Textures of beetroot, smoked yogurt, hazelnuts & dill pesto (GF/V)

Kingfish Sashimi 20

Aquavit cured kingfish with finger lime, elderflower gel & fish roe (GF/DF)

Swedish Meatballs 18

Traditional Nordic gravy & condiments

Baked Atlantic Salmon 26

Sauteed greens & potatoes, pickled onions & remoulade (GF)

Roasted Chicken Breast 24

Mushrooms, asparagus, cherry tomatoes & parmesan sauce (GF)

Svens Leafy Greens 10

Herb mix, elderflower dressing & crispy bits (GF/DF/VG)