

NØRDIC BY NIGHT.

DINNER

House Bread & brown butter	6
Skagen Swedish prawn dip with fresh baguette & lettuce cups	15
Twice Baked Goat Cheese Soufflé creamed leek & truffled mushrooms (V)	16
Beetroot Medley Textures of beetroot, smoked yogurt, hazelnuts & dill pesto (GF/V)	16
Swedish Meatballs Traditional Nordic gravy & condiments	18
Torched Gravlax Shaved fennel, mixed herbs, lime caviar & horseradish mousse (GF)	19
House Smoked Venison Burnt onion, raspberry, smoked labne & nasturtium (GF)	20
Kingfish Sashimi Aquavit cured kingfish with finger lime, elderflower gel & fish roe (GF/DF)	20
Roasted Chicken Breast Mushrooms, asparagus, cherry tomatoes & parmesan sauce (GF)	24
Free Range Pork Fillet Cauliflower purée, beetroot, charred onions & red wine jus (GF)	26
Baked Atlantic Salmon Sautéed greens & potatoes, pickled onions & remoulade (GF)	26
Charcoalled South Australian Wagyu Rump cap marble score 6 Potatisgratäng & truffle honey butter (GF)	30

SIDES

Svens Leafy Greens Herb mix, elderflower dressing & crispy bits (GF/DF/VG)	10
Hasselback Potatoes Béarnaise & sourdough crumbs (V)	12
Caramelised Baby Carrots Dill, orange zest, goat cheese & seeds (GF/V)	13
Roasted Brussel Sprouts Pancetta, anchovy, chilli & herb oil crème fraîche (GF)	14

CHEESE

Cheese Board Selection of cheeses with housemade jam, fresh berries, toasted almonds, seed crisps & crusty bread	30
Baked Cheese Whole baked 280g Paris Creek biodynamic triple cream Camembert aged for 6-8 weeks, housemade jam & crusty bread	30

KIDS

Meatball slider Cheddar cheese & chutney	8
Vienna Sausage Toasted bun & tomato sauce	10
Vanilla Ice Cream Topping: strawberry, caramel or chocolate	7

FEED ME

Don't know what to choose? Let us guide your Nordic experience	
2 Courses Entrée & main	45
3 Courses Entrée, main & dessert	55
3 Courses & Wine Pairing Entrée, main, dessert & 2 glasses of wine	80

PHILOSOPHY

New Nordic is a philosophy that is centered around the simple expression of the unique qualities of ingredients. It is grounded in the principles of Simplicity, Purity and Freshness. New Nordic cuisine is impossible without access to fresh local produce and in South Australia we are incredibly fortunate to have access to some of the best ingredients in the world.

With our commitment to sourcing local and natural ingredients we are proud to support the following suppliers: Pethick Orchards, Salad herbs and kitchen greens, Onkaparinga Valley venison, Fliders Ranges free range pork, Rohde's free range eggs, Swedish Tarts Bakery, Samtass Bros Seafoods, 1645 Coffee Roasters, BD Farm Paris Creek & Your Local Butcher.

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.