

BRUNCH MENU  
AUTUMN  
2019



'ORDINARY'

**TOAST & BUTTER**  
sourdough, Danish rye or gluten free  
\$8  
**SPREADS** • house jam, Nutella,  
Vegemite or peanut butter

Make your  
'ORDINARY'  
extra-  
ordinary

**EGGS ON TOAST**  
free range eggs your way  
sourdough, Danish rye or  
gluten free  
\$12

E  
X  
T  
R  
A

Extra egg • extra toast • aioli •  
Hollandaise • remoulade •  
swap for gluten free toast  
\$2

Roasted mushrooms • haloumi •  
truss tomatoes • goat's curd •  
fried asparagus  
\$4

Free range bacon • half avocado •  
smoked Vienna sausage •  
Swedish meatballs  
\$5

Smoked salmon • house cured  
salmon (gravlax)  
\$6

'CLASSIC'

**SWEET CRÊPES • V**  
lemon & sugar  
or  
jam & cream  
\$12

**AVOCADO • V**  
avocado on Danish rye with seeds,  
poached eggs, greens, dill  
aioli, chèvre, balsamic  
\$17

**HOUSE GRANOLA • V**  
blueberry yogurt pannacotta  
milk, granola, winter  
berries  
\$16

**FRENCH TOAST**  
brioche, caramelised banana, free  
range bacon, maple syrup,  
raspberries  
\$17

'NORDIC'

**GREEN PEA PANCAKE • VG // GF**  
cabbage chutney, avocado,  
zucchini, mint, lime  
\$19

**SWEDISH CRÊPES**  
with smoked salmon, pickled onions,  
aioli, mixed herbs, capers  
\$20

**WILD GREEN BOWL • VG // GF**  
spinach, herbs, avocado, peas,  
asparagus, dill pesto, brussel  
sprouts, hazelnuts,  
toasted seeds  
\$18

**FAT SCANDINAVIAN**  
poached eggs, bacon, truss  
tomatoes, smoked Vienna sausage,  
pickles roasted mushrooms,  
Hollandaise, toast  
\$26

**GRAVLAX**  
house cured salmon, asparagus,  
red cabbage, rye bread,  
herbed ricotta  
\$22

**NORDIC BENEDICT**  
pulled free range pork with  
poached eggs, spinach, toast,  
Hollandaise  
\$20

KITCHEN  
&  
BAR

TO SHARE

**NORDIC PLATTER**  
house smoked venison, cured salmon (gravlax), smoked Vienna sausage, Swedish meatballs,  
hasselback potatoes, pickled cucumber, chèvre, remoulade, herb salad,  
roasted nuts, rye bread, fresh baguette  
\$35

**CHEESE BOARD • V**  
with housemade quince paste & fig pistachio roulade, seasonal fruits & crackers  
\$30

**BAKED CHEESE • V**  
whole 280g baked Paris Creek biodynamic triple cream Camembert, fresh baguette  
\$35

**SKAGEN**  
Swedish prawn dip with house bread, lettuce cups  
\$15

LUNCH

**CAULIFLOWER STEAK • VG // GF**  
grains salad, spiced dressing,  
pomegranate  
\$18

**SWEDISH MEATBALLS**  
traditional Nordic gravy, house  
pickled cucumber, jam  
\$20

**CHICKEN BREAST • GF**  
mushrooms, asparagus, truss  
tomatoes, house harissa  
\$24

**WILD SALMON • GF**  
crustacean essence, heirloom  
tomatoes, dill  
\$26

**HASSELBACK POTATOES • V**  
Béarnaise sauce, sourdough crumbs  
\$12

**SVENS LEAFY GREENS • VG // GF**  
mixed herbs, elderflower dressing, bits  
\$10

KIDS

**MINI-ROLL**  
bacon, egg, tomatoe sauce  
\$7

**SWEDISH MEATBALL SLIDER**  
cheddar cheese, pickles  
\$8

DESSERTS

**BERRY CRÈME BRULÉE • V // GF**  
blueberry & crème fraiche ice cream  
\$10

**WHIPPED CHOCOLATE • V // GF**  
puffed rice, honeycomb, strawberry gel  
\$10

**FIKA • V**  
your choice of a hot drink with  
Swedish tarts  
\$13

**BLUEBERRY & RICOTTA HOTCAKE • V**  
winter berries, cinnamon yogurt,  
seeds, maple syrup  
\$20