

STARTERS

SMØRREBRØD

Daily selection of traditional Scandinavian open-faced sandwiches on rye bread to share, ask your waiter about today's selection
\$15 for 3



NORDIC AKVAVIT PAIRING

Did you know that it's customary to start a meal with a shot of Akvavit? As the chill of winter approaches, warm yourself up with our Nordic spirits, it's a tradition
\$20 for 3 shots

ENTRÉES

SCALLOP PUDDING • GF

sea butter, orange caviar, lemon zest, nori shell
\$10

VENISON CARPACCIO • GF

soubise sauce, smoked daikon, pickled radicchio
\$10

HEIRLOOM CARROTS • VGO & GF

butternut, goat's cheese & quinoa, orange curd
\$10

SPINACH & CHÈVRE SOUFFLÉ • V

goat's cheese, truffle mushrooms, leek cream
\$12

MAINS

CAULIFLOWER STEAK • VG // GF

grains salad, spiced dressing, pomegranate
\$18

CHARGRILLED WAGYU • GF

onion jus, artichoke purée, compressed Nashi pear
\$30

HAY SMOKED DUCK BREAST • GF

plum sauce, eggplant & pecan purée, burnt chestnut
\$25

WILD SALMON • GF

crustacean essence, heirloom tomatoes, dill
\$26

SIDES

HASSELBACK POTATOES • V

Béarnaise sauce, sourdough crumbs
\$12

SÄSONGENS GRÖNSAKER • VG

seasonal roasted vegetables with olive oil
\$10

MORMORS MORÖTTER • V // GF

granny's smashed carrots
\$10

SILVERBEET GRATIN • V

cheddar, mustard, cream
\$10

DESSERTS

BERRY CRÈME BRULÉE • V // GF

blueberry & crème fraîche ice cream
\$10

RHUBARB & APPLE TART • V

ginger compote, raspberry, granola
\$12

WHIPPED CHOCOLATE • V // GF

puffed rice, honeycomb, strawberry gel
\$10

FIKA • V

your choice of a hot drink with Swedish tarts
\$13

FEED ME

DON'T KNOW WHAT TO CHOOSE?

LET US GUIDE YOUR NORDIC SHARING EXPERIENCE

Please advise your waiter of any dietary requirements

FEED ME
\$50

ADD WINE & NORDIC SPIRIT PAIRING
\$30

• Desserts are not included •

CHEESE

CHEESE BOARD • V

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

'THE MELTING POT'

«Dela glädje är dubbel glädje»
«Sharing joy is double joy»

It is our message & we are pleased to share with you our passion for authentic Scandinavian cuisine. «Less is More» is the New Nordic philosophy, centered around the simple expression of unique qualities & local ingredients.

MAMMA'S MEATBALLS

housemade meatballs in traditional Nordic gravy served with roasted vegetables

SWEDISH KALOPS • GF

slow cooked beef in red wine served with hasselback potatoes & pickled beets

SCANDINAVIAN FISKGRYTA • GF

Spencer Gulf mussels, SA king prawns, snapper & Tasmanian wild salmon cooked in white wine served with svens leafy greens, house bread & saffron aioli

NORDILL CHICKEN • GF

slow cooked chicken in traditional dill reduction & pickled red onions served with mormors morötter

Pot for 2/4 people: \$45/\$80

V - vegetarian • VG - vegan • VGO - vegan option • GF - gluten free
Please advise your waiter of any dietary requirements • A surcharge of 15% applies on public holidays