



'NORDIC'

GREEN PEA PANCAKE • VG // GF
cabbage chutney, avocado,
zucchini, mint, lime
\$20

RÖD ROSTIS • VGO // GF
beetroot rostis with saffron &
parmesan mousse, fresh
cucumber rolls with
tzatziki
\$22

GRAVLAX
house cured salmon, asparagus,
tomatoes, rye bread,
dill mascarpone
\$22

SWEDISH CRÊPES
with smoked salmon, pickled onions,
aioli, mixed herbs, capers
\$22

BIG SCANDINAVIAN
poached eggs, bacon, truss
tomatoes, smoked Vienna sausage,
pickles, roasted mushrooms,
hollandaise, toast
\$28

RICE PUDDING • V
fresh vanilla bean rice pudding
with gingerbread crumbs,
cherry compote
\$18

'STANDARD FARE'

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

Make
it
extra-ordinary

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

E
X
T
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A

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

free range bacon • avocado •
smoked vienna sausage •
swedish meatballs
\$5

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

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

'CLASSIC'

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

HOUSE GRANOLA • V
natural yogurt, house granola,
seasonal fruits, cinnamon honey
cream, honeycomb
\$18

AVOCADO • V
avocado on Danish rye with seeds,
poached eggs, greens, dill
aioli, chèvre, balsamic
\$18

FRENCH TOAST • V
brioche filled with Nutella,
espresso mascarpone,
fresh summer berries
\$18

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
\$40

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

LUNCH

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

MANGO & CHÈVRE SALAD • VGO // GF
with fresh mango, avocado, walnuts,
radicchio, goat's cheese,
balsamic vinegar
\$18

QUINOA BOWL • V // GF
quinoa & goat's curd, pumpkin,
mix seeds, asparagus
\$18
Add grilled chicken
+4

HASSELBACK POTATOES • V
hollandaise sauce, sourdough crumbs
\$13

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

SPICED BARRAMUNDI • GF
with smoked yogurt, tomato & chilli
pickles, elderflower salad
\$25

SMOKED TROUT SALAD • GF
with shredded beetroot & carrot,
soft poached egg, mint, parsley,
horseradish dressing
\$20

RYE CRUMBED CHICKEN • GFO
pan-fried chicken rolled in herbed rye
crumbs with beetroot, chèvre mousse
\$20
Add roasted Kipfler potatoes
+3

CONFIT PORTOBELLOS • VG // GF
with house herbed olive oil
\$12

KIDS

SWEDISH MEATBALL SLIDER
cheddar cheese, pickles
\$8

SWEETS

CRÈME CARAMEL • V //GF
with berries, compressed stone fruit
\$15

PASSIONFRUIT SORBET • VG // GF
with coconut granita, cured native
desert limes, young coconut
\$15

WHIPPED CHOCOLATE • V // GF
with honeycomb, preserved cranberries
\$15

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