

DINNER MENU
Spring & Summer
2019 - 2020

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 warmth of summer is upon us, warm yourself up with Akvavit, it's a tradition
\$20 for 3 shots

ENTRÉES

SMOKED KINGFISH CARPACCIO • GF

with raspberry dressing, capers, fish roe, citrus segments
\$15

KROPPKAKA

pork & pancetta stuffed Swedish dumpling, burnt onion, pumpkin purée
\$15

NORDIC SPENCER GULF MUSSELS • GFO

with saffron infused white wine sauce, fresh dill, fennel, house bread
\$16

ORGY OF CARROTS • VGO // GF

candied, roasted, pickled, mousse, gel & chips with Danish feta, rye crumbs
\$14

MAINS

HAY SMOKED FREE RANGE PORK FILLET • GF

with salted blackberry sauce, parsnip purée, mustard chards
\$25

CHARGRILLED WAGYU • GF

with marsala red wine jus, sweet potato wedges, chard baby leeks, Odin's butter
\$30

SPICED BARRAMUNDI • GF

with smoked yogurt, tomato & chilli pickles, elderflower salad
\$25

TRILOGY OF TARTS • V

with roasted vegetables, truffled mushrooms, cream leek, trio of purée
\$22

NØRDIC BY NIGHT.

SIDES

HASSELBACK POTATOES • V

Hollandaise sauce, sourdough crumbs, fresh parsley
\$13

CONFIT MUSHROOMS • VG // GF

portobello mushrooms with house herbed olive oil
\$12

CAULIFLOWER GRATIN • V // GF

turmeric cauliflower gratin with parmesan, cheddar & goat's cheese
\$13

BROCCOLINI • V // GF

with gribiche sauce & preserved lemon
\$13

LEAFY GREENS • VG

with peanut dressing, mix seeds, fried cauliflower crumbs
\$10

CHEESE

BAKED CHEESE • V

whole 280g baked Paris Creek biodynamic triple cream Camembert, crackers, seasonal berries, roasted nuts, house baguette
\$35



SWEETS

CRÈME CARAMEL • V // GF

with summer berries, compressed stone fruit
\$15

HOUSE PASSIONFRUIT SORBET • VG // GF

with coconut granita, cured native desert limes, young coconut
\$15

WHIPPED CHOCOLATE • V // GF

berries, housemade chocolate waffle, honeycomb, preserved cranberries
\$15

GIN TONIC & CUCUMBER SORBET • VG // GF

with dehydrated lime, fresh cucumber, citrus vapors, caramel lid
\$15

KITCHEN
&
BAR

F

DON'T KNOW WHAT
TO CHOOSE?

Let us guide your
Nordic sharing
experience

Please advise your
waiter of any dietary
requirements

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FEED ME
\$50

ADD WINE
& NORDIC SPIRIT PAIRING
\$30

• Desserts are not included •

' NORDIC TAPAS '

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

«Less is More» is the New Nordic philosophy,
centered around the simple expression of
unique qualities & local ingredients.

SWEDISH MEATBALLS SKEWERS

housemade meatballs in traditional Nordic gravy
with house pickled cucumber & cranberry jam
\$15

TORCHED GRAVLAX KANAPÉ • GFO

torched traditional cured salmon on crostini with
horseradish mousse, rye crumbs, chives
\$15

BAKED PARIS CREEK FETA • V

baked feta with olive oil, confit garlic,
lemon thyme, house bread
\$15

MAMMA'S POTATO DIP • GF // V

roasted Kipfler potatoes with crème fraîche,
parsley, chives, dill & balsamic
\$15

SKAGEN

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

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