

## ENTRÉE / TO SHARE

### Mini 'Feed me Danish' \$18

Four mini Smørrebrød, add four matching Akvavits +\$15

### Gravad Laks Tatare \$25.9

Dill cured salmon, yellow capsicum gel, creme fraiche, herbs & house made rye crackers

### Marineret Tomater \$17.5

Pickled cherry tomatoes, avocado mousse & tomato tapioca crackle on rye crouton 4pc

### Roast beef skewers \$17.5

Sliced rare roast beef, toast, crispy shallot, remoulade & pickles 4pc

## MAINS

### Stjernesked (Shooting Star) \$37.5

Crumbed rockling fillets, rye bread with shrimp salad, gravlax, herring caviar & remoulade

### The National Dish of Denmark "Stegt Flæsk med Persillesovs" \$32

Crispy pork belly with potatoes, braised cabbage & parsley sauce

### Frikadeller \$29.5

Danish meatballs, potatoes, beetroot, gravy & pickles

### Pølse med brød \$22

Classic Danish hot dog, remoulade, tomato sauce, crispy onions & fries

### Vegetarian Terrine \$28

Pumpkin terrine with barley salad, pickled tomato, pumpkin sauce & parsley green salad

## SIDES

Fries with remoulade / Add - sausage, shallots & tomato sauce \$12 | +\$7

Duck fat herb potatoes herb mayonnaise \$13.50

Braised red cabbage \$9

Pickled cucumber \$6

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## DESSERTS

Danish Pastry - Raspberry, custard, apple, cinnamon scroll or pecan \$7 each

Kransekage - Classic baked marzipan dipped in chocolate 2pc \$9

Flødeboller - Danish soft meringue \$3 each | 2 for \$5

Ostetallerken - Blue cheese, strawberry, candied walnut and crackers \$15

° Gluten free upon request

Please note all dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.  
If you have a food allergy and/or sensitivity please inform our staff

PLEASE NOTE ALL EFTPOS TRANSACTIONS WILL INCUR A SURCHARGE OF 1.65%