

TAP BEER

Carlsberg Tap

\$10

Classic Danish lager, taste great with food or alone.
Probably the best beer in the world (4.6%, 330ml)

Coopers Pale Ale Tap

\$10

(4.3%, 330ml)

BEER

Carlsberg Elephant

\$12

Malty character, hint of caramel, balanced by a dry
bitterness. Once enjoyed, never forgotten (7.2%, 330ml)

3 Ravens Pilsner

\$12

(4.5% 375ml)

Bad Shepherd Oatmeal Stout

\$14

(5.1% 355ml)

LIGHT BEER

Coopers Light

\$8

(2.9%, 355ml)

Hop Nation "Mind Your Head" Ale

\$10

(non-alcoholic, 330ml)

Hiatus Pacific Ale

\$10

(non-alcoholic 330ml)

MEAD

Wanderer Bastard Son Hops

\$12

(4.7% 375ml)

CIDER

Somersby Pear Cider

\$10

(4.5%, 330 ml)

Somersby Apple Cider

\$10

(4.5%, 330 ml)

COCKTAILS

SCANDINAVIAN DAIQUIRI

\$19

Aalborg Porse Akvavit replaces rum to produce a fresh, citrusy yet herbal take on an old classic.

KOLDSKÅL

\$23

A refreshing combination of citrus, vanilla and elderflower. Based on the classic Danish summer dessert.

OLD DANISH

\$21

A Danish twist on a modern classic. Gammel Dansk is front and centre with Danish rye and citrus.

SPRING TIME SPRITZ

\$19

A refreshing twist on a spring classic. Rhubarb and Star Anise Snaps, tonic and prosecco.

STORMFULD NAT

\$22

A Danish inspired variation on a Dark and Stormy. Using Bornholmer sevablødda dram, fresh lime and ginger ale.

LAKRIDS KAFFE MARTINI

\$23

A classic espresso martini reimaged with a Danish twist. Using Liquorice snaps, with Kahlua, Vodka and coffee.

BORNHOLM NEGRONI

\$23

Bornholm Rubin bitters replaces Campari in this classic favourite.

MOCKTAILS

Lychee And Elderflower Spritz

\$12

Watermelon and Raspberry Fizz

\$12

AKVAVIT

[AH-KWUH-VEET]

A dry spirit, native to Scandinavia, made from redistilled grain or potato alcohol and usually flavoured with caraway seeds or dill.

Rød Aalborg 1863	\$9
Sharp and clean flavours of caraway seeds and orange 45%	
Aalborg Jubilæum 1946	\$9
Rounded flavours of dill, oak and coriander 40%	
Aalborg Dild	\$9
Packed with dill this has a smooth finish. Perfect with Gravlax 38%	
Brøndum 1916	\$9
Clean flavours of caraway with tones of liquorice, cloves and yellow flowers 40%	
Nordguld	\$9.5
Smooth flavours of rosemary, caraway, pine & sherry. Distilled from amber, fossilised tree resin 40%	
Bornholmer Akvavit	\$9
Well-rounded, hints of cumin and dill 40%	
Bornholmer Traditionsakvavit	\$9
Rich, golden with a soft hint of dill and honey 42%	
Bornholm Frost	\$12
Hints of cumin, dill and citrus 40%	
Bornholm Blond	\$12
Nuanced spice with a round palate 40%	
Kummen Akvavit 1850	\$9
Spicy flavours of caraway, anise, cinnamon and orange 45%	
Linie	\$12
Matured at sea in sherry oak casks and crossed the equator twice 41.5%	

SNAPS

Aalborg Porse 1965	\$9
Flavours of porse, rosemary, sherry and oak. Delivers a slight bitter finish 40%	
Bornholm Pear Snaps	\$10
Elegant pear flavour with well-rounded sweet finish 40%	
Bornholm Lakrids	\$11
A rich and smooth liquorice with notes of anise 40%	
Bornholm Sea Buckthorn, Dill and Cucumber	\$14
Refreshing taste of dill with rounded tang of sea buckthorn 40%	
Hr. Skov Valnød	\$9
Subtle in flavor, infused over two years with walnut 38%	
Bornholm Blueberry and Lemon Snaps	\$14
Sweet and tangy, stunningly blue colour 40%	
Bornholm Special Edition Rhubarb & Star Anise	\$9
This sweet snaps has a beautiful pink colour 25%	
Bornholm Fig Snaps	\$14
Fig shines through this mild and well-rounded snaps 40%	
Bornholm Chilli and Honey	\$14
A touch of chilli gives this sweet snaps a kick 40%	

NORDIC BITTERS AND LIQUEURS

Heering Cherry Liqueur 1818 \$8

Rich full flavoured Danish Cherry Liqueur
24%

Gammel Dansk Bitter 1964 \$7.5

Classic Danish bitter, containing 29 different herbs & spices
38%

1 Enkelt Bitter 2001 \$9

Rounded flavours of anise & liquorice with a hint of bitter citrus
35%

Bornholm Sevablødda 1909 \$12

Notes of cherries, spiced cinnamon and cloves
40%

Bornholm Rubin Bitter \$14

Light, bitter slightly sweet. Great as an aperitif
32%

Bornholm Bitter \$12

Aromatic, hints of cinnamon and rowan berries
38%

Helsinki Muteman Mutemaisteri \$11

A herb liqueur made with 25 different herbs and botanicals
35%

Helsinki Tyrnipontikka \$12

Distilled on Finnish sea-buckthorn berry
41.7%

WINES

Sparkling

Sevita Prosecco, King Valley, Victoria	\$13 / \$60
Patritti Sparkling Chardonnay, Adelaide Hills, S.A.	\$67
NV Georg Jensen Hallmark Cuvée, Tasmania	\$96
Dansk Vin Don's Cuvée Brut, Denmark	\$120

ROSÉ

Fenêtre Lavande Rosé, Limestone Coast, S.A	\$60
--	------

WHITE WINE

Heidenreich Estate Chardonnay, Barossa Valley, S.A	\$14 / \$64
Pacha Mama Chardonnay, Yarra Valley, Victoria	\$82
Claymore "One Lovely Day" Riesling, Clare Valley, S.A	\$13 / \$60
Gudilly Pinot Gris, Adelaide, S.A	\$13 / \$60
Patritti Pinot Grigio, Adelaide Hills, S.A	\$62
Patritti Vermentino, Adelaide Hills S.A	\$66

RED WINE

Hare Raising Pinot Noir, Yarra Valley, Victoria	\$14 / \$64
Pacha Mama Pinot Noir, Yarra Valley, Victoria	\$84
Sevita Shiraz, Heathcote, Victoria	\$13 / \$60
The Lake House, Shiraz Cabernet, Denmark, W.A	\$66
Halley & Lex Cabernet Sauvignon, Margaret River, W.A	\$62
The Cloak Sangiovese, King Valley, Victoria	\$66
Carlin De Paolo 'Cvrsvs Vitae' Barbera d' Asti, Asti, Italy	\$66
2011 Rosedale Heathcote II 'Myola' Bordeaux Blend, Mornington Peninsula, Victoria	\$110
2018 Chateau Billerron Bouquey Saint-Emilion Grand Cru, Bordeaux, France	\$135
2014 Dansk Rødvin Gold Top, Dons, Denmark	\$95
2014 Dansk Rødvin Rondo, Dons, Denmark	\$95

WINES

POPPELVEJ WINES

Uffe is a Danish winemaker based in Whites Valley McLaren Vale, South Australia. Producing wines from sustainable vineyards in Adelaide Hills and McLaren Vale.

Natural fermentation, with no additives and minimal/no use of sulphur.

2021 Reisling, Wild fermented on skins, McLaren Vale, S.A	\$82
2022 Mourvèdre, Pétillant Naturel McLaren Vale, S.A	\$76
2020 Syrah Cabinet Franc, McLaren Vale, S.A	\$86

DESSERT WINE

Valdespino Pedro Ximenez, Jerez, Spain	\$8
Myattsfield Vintage Fortified, Camel Valley, WA	\$11
2016 Fighting Gully Rd Petit Manseng (375ml)	\$48

SOFT DRINKS AND JUICE

CAPI

Sparkling mineral water (700ml)	\$9
Sparkling mineral water (250ml)	\$5
Ginger Beer (250ml)	\$6
Blood Orange (250ml)	\$6
Grapefruit (250ml)	\$6

SOFT DRINKS

Lemon, Lime & Bitters or Soda, Lime & Bitters	\$5
Coca-Cola, Coke-Zero, Lemonade, Dry Ginger Ale	\$4
Orange juice, Apple juice	\$5

COPENHAGEN TEA COMPANY SPARKLING TEA

An elegant non alcoholic alternative to champagne

Blå - Jasmine, white tea, Darjeeling (750ml)	\$45
Lysegrøn - Sencha, green tea, citrus (750ml)	\$45

FUNCTIONS AT DENMARK HOUSE

Book your next function at Denmark House. We can accommodate groups as small as 10 and as large as 90. Packages can be tailored to suit your requirements.

For lunch functions we offer smørrebrød packages where our chef makes a selection of open sandwiches from our à la carte menu. We are also able to host evening functions, which include food options such as canapés, set two or three-course dinner, or shared table banquets.

Upgrades such as as oyster or cheese stations and dessert options are also available. A range of beverage packages are available, which normally include beer, wine & soft drinks but can be upgraded to include spirits, cocktails, and akvavit.

Depending on the size of your function, you can either book our dining room, the Akvavit Bar, the Viking Room, or the entire venue.

If you are thinking of hosting an event, please get in touch to discuss how we can help you design the perfect function.

DANISH CLUB MEMBERSHIP

Have you considered becoming a member of the Danish Club?

The purpose of the Danish Club remains to uphold Danish traditions fitted to the Australian way of life. Today, members of the club include Danish expats, second or third generation migrants from Denmark, Australians with a Danish connection, or simply social members who enjoy the benefits of club membership at Denmark House.

Members' events:

The Danish Club hosts regular members' events at Denmark House such as.

- Monthly lunches and dinners with other members
- Annual lunch on the Danish King & Queen's birthdays
- Annual Fugleskydning (birdshoot)
- Priority booking to Family craft and cultural events

Other benefits:

Members receive 10% when they dine at the restaurant, as well as vouchers for joining and on their birthday. Members also receive priority access to all public events at Denmark House, such as:

- Monthly buffets, including our Christmas buffets
- Eurovision
- Special theme dinners
- Presentations and talks

Ask now about joining the Danish Club!



