



## TAP BEER

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### Carlsberg Tap

\$10

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

### Coopers Pale Ale Tap

\$10

(4.3%, 330ml)

## BEER

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### 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)

### Coopers Light

\$8

(2.9%, 355ml)

### Hop Nation “Mind Your Head” Ale

\$10

(non-alcoholic, 330ml)

## CIDER

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### Somersby Pear Cider

\$10

(4.5%, 330 ml)

### Somersby Apple Cider

\$10

(4.5%, 330 ml)

## SIGNATURE COCKTAILS

A selection of cocktails made with Danish spirits, tested and approved by the Danish community in Melbourne.

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### KOLDSKÅL

\$23

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

### DANISH SPRITZ

\$19

A refreshing twist on a spring classic. Gammel Dansk, tonic and prosecco.

### STORMFULD NAT

\$22

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

### LAKRIDS KAFFE MARTINI

\$23

A classic espresso martini reimagined with a Danish twist. Licorice, Kahlua, Vodka and coffee.

# AKVAVIT

[AH-KWUH-VEET]

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

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<b>Rød Aalborg 1863</b>	\$10
Sharp and clean flavours of caraway and orange 45%	
<b>Aalborg Jubilæum 1946</b>	\$10
Rounded flavours of dill, oak and coriander 40%	
<b>Aalborg Dild</b>	\$10
Packed with dill this has a smooth finish. Perfect with Gravlax 38%	
<b>Nordguld</b>	\$11
Flavours of rosemary, caraway, pine & sherry, distilled on amber 40%	
<b>Bornholmer TraditionsAkvavit</b>	\$12
Rich, golden with a soft hint of dill and honey 42%	
<b>Bornholm Distillery Akvavit</b>	\$12
Mild flavors, distilled on wild caraway from Bornholm 42%	
<b>Bornholm Frost</b>	\$12
Hints of cumin, dill and citrus 40%	
<b>Bornholm Blond</b>	\$12
Nuanced spice with a round palate 40%	
<b>Kummen Akvavit 1850</b>	\$12
Spicy flavours of caraway, anise, cinnamon and orange 45%	
<b>Linie Akvavit</b>	\$12
Matured at sea in sherry casks, crossing the equator twice 41.5%	

## SNAPS

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<b>Bornholm Pear Snaps</b>	\$12
Elegant pear flavour with well-rounded sweet finish 40%	
<b>Bornholm Lakrids</b>	\$12
A rich and smooth liquorice with notes of anise 40%	
<b>Bornholm Sea Buckthorn, Dill and Cucumber</b>	\$14
Refreshing taste of dill with rounded tang of sea buckthorn 40%	
<b>Hr. Skov Valnød</b>	\$10
Subtle in flavor, infused with walnut over two years 38%	
<b>Bornholm Blueberry and Lemon Snaps</b>	\$14
Sweet and tangy, stunningly blue colour 40%	
<b>Bornholm Special Edition Rhubarb &amp; Star Anise</b>	\$12
This sweet snaps has a beautiful pink colour 25%	
<b>Bornholm Fig Snaps</b>	\$14
Fig shines through this mild and well-rounded snaps 40%	
<b>Bornholm Chilli and Honey</b>	\$14
A touch of chilli gives this sweet snaps a kick 40%	

## NORDIC BITTERS AND LIQUEURS

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<b>Heering Cherry Liqueur 1818</b>	\$10
Rich full flavoured Danish Cherry Liqueur 24%	
<b>Gammel Dansk Bitter 1964</b>	\$8
Classic Danish bitter, containing 29 different herbs & spices 38%	
<b>1 Enkelt Bitter 2001</b>	\$9
Rounded flavours of anise & liquorice with a hint of bitter citrus 35%	
<b>Bornholm Sevablødda 1909</b>	\$12
Notes of cherries, spiced cinnamon and cloves 40%	
<b>Bornholm Rubin Bitter</b>	\$14
Light, bitter slightly sweet. Great as an aperitif 32%	
<b>Bornholm Bitter</b>	\$12
Aromatic, hints of cinnamon and rowan berries 38%	
<b>Helsinki Muteman Mutemaisteri</b>	\$12
A herb liqueur made with 25 different herbs and botanicals 35%	
<b>Helsinki Tyrnipontikka</b>	\$12
Distilled on Finnish sea buckthorn berry 41.7%	
<b>Helsinki Mutemint</b>	\$12
Premium peppermint snaps 40%	

## NORDIC GIN AND SPIRITS

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### **Copenhagen Distillery DRY GIN** \$14

Juniper berries, dill, caraway, pink pepper, angelica & turmeric  
45%

### **Copenhagen Distillery BAY LEAF GIN** \$14

Bay leaf, angelica, allspice, cranberries and juniper berries  
45%

### **Copenhagen Distillery ORANGE GIN** \$14

Sweet bitter orange peel, prune, cardamom, allspice & juniper  
45%

### **Bornholm Distillery GIN** \$14

London dry gin on sea buckthorn, gooseberries, fig, mulberry leaves, coriander, licorice, lemon zest, lavender & juniper  
40%

### **Helsinki barrel aged GIN** \$16

Small batch premium matured gin resting in oak casks for a few months  
50%

### **Helsinki WHISKEY** \$19

Small batch malt rye whiskey distillation and matured in American Virgin Oak  
47.5%

# WINES

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## Sparkling

Sevita Prosecco, King Valley, Victoria	\$13 / \$60
Patritti Sparkling Chardonnay, Adelaide Hills, S.A.	\$67
NV Georg Jensen Hallmark Cuvée, Tasmania	\$96
2022 Poppelvej Mourvèdre, Pétillant Naturel, S.A	\$76

## ROSÉ

Fenêtre Lavande Rosé, Limestone Coast, S.A	\$60
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## WHITE WINE

Heidenreich Estate Chardonnay, Barossa Valley, S.A	\$14 / \$64
Claymore “One Lovely Day” Riesling, Clare Valley, S.A	\$13 / \$60
Gudilly Pinot Gris, Adelaide, S.A	\$13 / \$60
2021 Poppelvej Reisling, Wild fermented on skins, S.A	\$82

## RED WINE

Hare Raising Pinot Noir, Yarra Valley, Victoria	\$14 / \$64
Sevita Shiraz, Heathcote, Victoria	\$13 / \$60
Halley & Lex Cabernet Sauvignon, Margaret River, W.A	\$62
2020 Poppelvej Syrah Cabinet Franc, McLaren Vale, S.A	\$86
2011 Rosedale Heathcote II ‘Myola’ Bordeaux Blend, Mornington Peninsula, Victoria	\$110
2018 Chateau Billerron Bouquey Saint-Emilion Grand Cru, Bordeaux, France	\$135

## DESSERT WINE

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



## NON ALCOHOLIC

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### CAPI

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

### SOFT DRINKS

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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

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*An elegant non alcoholic alternative to champagne*

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

### MOCKTAIL

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Lychee And Elderflower Spritz	\$12
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### COFFEE / TEA

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Danish plunger coffee / Tea - per person	\$5
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## 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 also host evening functions, which include food options such as canapés, set two or three-course dinner, or shared table banquets.

Upgrades such 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, an old Danish tradition involving no shooting of real birds)
- Priority booking to family craft and cultural events

### **Other benefits:**

Members receive 10% when they dine at the restaurant, as well as annual vouchers. Members also receive priority access to all public events at Denmark House, such as:

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

**Ask now about joining the Danish Club!**



