



# Menu

## Small Plates

Rye sourdough, butter & Maldon sea salt	3
House marinated Gordal olives (VG)	3
Fried Korean cauliflower 'wings', sesame, chives & crispy shallots (VG)	5
Grilled vegan halloumi, hommus, beetroot pico de gallo & crispy sweet potato (VG)	7
Crispy squid, lemon pepper & smoked garlic and lime aioli	7
Spicy buttermilk fried buffalo wings, blue cheese aioli	6.5
Hand-picked Portland crab, avocado, tarragon & Rymer egg mayonnaise, grilled rye sourdough	8
Miso marinated tofu, cold noodle & enoki mushroom salad, wasabi dressing	7

## Mains

Rolled confit pork belly, roasted fennel & Ratte potato, balsamic glaze, gravy & crackling	16
28 day dry aged rare breed ribeye steak, triple cooked chips, confit shallot & beef jus	19
Beer battered fish & chips & tartare sauce	12
Pan fried salmon, Israeli couscous, roasted peppers & basil pesto dressing	14
Roasted beetroot salad, goats cheese, walnuts, avocado, rocket & balsamic reduction (V)	10
Grilled vegetable stack, roasted garlic tomato sauce, cheddar & rocket (VG)	11
Oslo slow cooked Shepherd's pie, cheddar cheese & garlic butter cabbage	12

## Burgers

Homemade Oslo Burger, Jarlsberg cheese, baby gem, tomato, aioli, pickled onion & triple cooked chips	12
Smokey black bean & beetroot burger, baby gem, tomato, dill mayo & triple cooked chips (VG)	11
Buttermilk fried chicken burger, baby gem, Thai coleslaw, siracha aioli & triple cooked chips	11

## Sides

Triple cooked chips (VG)	3.5
Thai Coleslaw	3.5
Daily Salad (VG)	3.5
Roasted Ratte potato	3.5

## Desserts

Salted caramel almond cake, roast apple compote & Skyr (V)	6
Chocolate brownie, salted caramel ice cream & candied pecans (V)	6
Lemon & vanilla cheesecake, strawberry sauce (VG)	6
Homemade chocolate smash truffles (V)	3

12.5% service charge include on bill  
Talk to waiting staff for allergens information

