

THE NEST | CHEF FREDDY'S FAVOURITES

SEA SET

START ME UP

Tuna Tartare with Olive Candy 128
Japanese bluefin tuna, orange & lemon zest,
Tuscan dessert wine vinegar and candied olive

WARM ME UP

Summer Asparagus Soup 88
Asparagus soup with asparagus on the side
and fresh cheese toast

FILL ME UP

A Surprising Cod Dish 198
Strongly charred Icelandic codfish head,
seasoned with star anise and dill, and served
with charred onion and kale stalk

SOMETHING ON THE SIDE

Kohlrabi For The People 68
Kohlrabi salad, grilled pistachio, pickled apple,
lime zest

A SWEET FINISH

Strawberries and Cream 78
Mascarpone-style homemade cheese
with fresh strawberries, balsamic vinegar
and cracked black pepper

SET PRICE 498

LAND SET

START ME UP

Young Lamb, as it is... 98
New Zealand lamb, preserved lemon,
pistachio, mint and sheeps milk yogurt

WARM ME UP

Pigeon Soup 148
A light star anise accented broth, with
whole boneless pigeon and herb pelmeni

FILL ME UP

Raspberry -n- Stout Grilled Ribs 398
Slow-smoked Iberico pork spare ribs, glazed
with raspberry-dark beer-vinegar glaze, and
finished on the charcoal grill

SOMETHING ON THE SIDE

Charred Broccolini 68
Charred broccolini served with
lentil-caper-cucumber salad, grilled
hazelnuts and homemade yogurt

A HAPPY ENDING

Salty Caramel Crème Brulee 78
The classic dessert with a Nesty tweak

SET PRICE 698

THE NEST | THE RAW BAR

Oysters

Accompanied by lemon, shallot vinaigrette and ginger ponzu sauce

	1/2 DOZEN	1 DOZEN
Fine de claire		198

Chefs premium selection	298	498
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Freshest and best available from gillardeau, tia maraa, belon, ancelin, bouriche, royale boudeuse... etc

Slurping Oyster Shot - GAMBEI	88
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French boudeuse oyster topped with a dollop of sour cream and black pearl crown caviar

As it is...
Delicate dishes of premium fresh seafood and meats, served icy cold and raw 'as it is' with delicate accents

Sweet Shrimp, as it is...	78
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Icelandic sweet shrimp, pickled cucumber, dill oil, sour cream and horseradish snow

Scallop, as it is...	88
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North Atlantic scallops, grilled pistachio, kale-green chili-lime dressing, mint and ginger

Beef Heart, as it is...	108
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Beef heart, preserved carrots, bone marrow and herb salt

Young Lamb, as it is...	98
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New Zealand lamb, preserved lemon, pistachio, mint and sheeps milk yogurt

Scampi, as it is...	148
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Icelandic scampi, dressed with fresh horseradish and black pearl caviar dressing

Oceans & Beaches - a seafood platter 888

Steamed Pacific Canada dungeness crab, French winkles, 6 French oysters, pickled Canadian clams & mussels, with condiments

Finnish Fishermans Friend	98
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Icelandic raw herring, green apple, pickled cucumber and dill oil, served with steamed baby potatoes and homemade sour cream

Tuna Tartare with Olive Candy	128
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Japanese bluefin tuna, orange & lemon zest, Tuscan dessert wine vinegar and candied olive

Viking-Style Beef Tartare	108
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Black angus beef, slightly cured with sea salt, roast juniper berry, fresh horseradish, mustard oil and herb-oyster mayo

Festive Venison Tartare	128
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New Zealand venison, cured with sea salt and juniper berry, pickled cranberries, smoked oil, gin mayo and served with black malt bread crisp

Black Pearl Caviar	
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Black pearl caviar served on ice, with homemade thick and buttery vodka spiked blini, smetana and condiments

	30G MALINKI TASTE	50G HOROSHO	100G TSARS PORTION
Crown	598	998	1898
Royal kaluga	798	1298	2398

THE NEST | SMÖRGÅSBORD

Canucks Lox Salmon Platter

128

Fresh Norwegian salmon in three ways...

- Beetroot-vodka-lemon-dill cured salmon
- Applewood cold smoked salmon
- Salmon roe

served with our thick and buttery vodka-spiked blini, smetana and condiments

Vodka Battered Fish & Chips

128

Super crispy vodka-battered Icelandic cod, served with fries, with smoky malt vinegar, pickled chilis and homemade tartare sauce

Ink Black Calamari

78

Spanish squid with ink-blackened batter and nesty chili ketchup

Cup O' Winkles

108

Lovely French winkles poached with black pepper and bay leaf
-the ultimate bar snack

Can O' Clams

98

Plump Canadian clams steamed in sake, with lemon leaves

A Goose in the Cabbage Patch

188

Baked cabbage rolls stuffed with pork stew, served with a lovely slice of pan-fried foie gras and a fresh herb salad

Greenland on Toast is Back!

88

Arctic shrimp, dressed with sour cream and dill-lime mayo, served on crunchy toasted sourdough

Campfire Coal Scallops

Market special

388

Super fresh Norwegian scallops, cooked in the shell over coal, and served with pine-smoked butter

Premium Artisan Cheese Platter

148

Chefs selection of cheeses from his French homeland and his English neighbour, toasted sourdough and smoked pecan nut honey

Country Artisan Meat & Cheese Platter

Selections of meats -smoked air-dried duck, pork terrine and pork head cheese pate; Selection of cheese -French comte and homemade mascarpone; Served with red onion-gin marmelade, smoked pecan nut honey and toasted sourdough

Single portion

168

Table sharing platter

298

Country Foie Gras Pate

108

Home prepared foie gras pate, served with toasted sourdough, a red wine & port poached pear jam and a little endive salad

Pan Fried Foie Gras -Chef's Choice

228

THE NEST | FROM THE LAND

Sharing Meat Platters

Grilled on our charcoal grill, and served sliced on a platter with two sides

- Aussie black angus flap meat 198
- Aussie wagyu sirloin 298
- Aussie wagyu rib-eye 358
- Aussie wagyu tenderloin 388

Premium Sharing Meat Platters

Slow cooked, then chargrilled and served sliced on a platter with three sides

- T-Bone: 800g Aussie black angus 898
- Bone-in ribeye: 1kg Aussie black angus 1198
- Tomahawk: 1.5kg M9 Aussie wagyu 1998

'Meat on your Bones' Rib Platter 488

Aussie bone-in short rib, slow smoked then grilled -BBQ style with bacon jam, served with three sides
Serves 2-3

Pigeon Soup

148

A light star anise accented broth, with whole boneless pigeon and herb pelmeni

Pine-Smoked Veal Tongue

198

Smoked Austrian veal tongue smoked in pine tree branch, served with panfried foie gras, onion-port marmelade and chicken stock glaze

Raspberry -n- Stout Grilled Ribs

398

Slow-smoked Iberico pork spare ribs, glazed with raspberry-dark beer-vinegar glaze, and finished on the charcoal grill

The Beast

788

American super-size roasted bone-in pork chop, served with pine tree sauce, burnt butter vinegar and pine tree ash, served with three sides
Serves 2-3

THE NEST | FROM THE SEA

Belgian Style Steamed Shellfish Pot

Super fresh live shellfish sautéed in freshly herbed white wine butter broth and served with toasted sourdough for dipping

French North Sea Mussels **198**

Canadian Clams **148**

A Surprising Cod Dish

Strongly charred Icelandic codfish head, seasoned with star anise and dill, and served with charred onion and kale stalk

Fáviken-Inspired King Crab Legs

Roasted legs of Alaskan king crab served with almost-burnt butter

Sea Treasures Linguine

Italian red prawn in a chili-basil sauce with homemade linguine, topped with fresh squid and shaved scallop "bottarga"

Baked Crusted Whole Sea Bass

Sea bass baked in a crust of salt, rosemary and orange zest, with a spicy dipping sauce

Bold Icelandic Halibut

Show You Where Crayfish Spend the Winter
Icelandic halibut, panfried in butter with a rich shrimp & crayfish sauce and tarragon oil, served with a fresh light herb salad

The King of Crabs

Giant Alaskan king crab, simply steamed and served with drawn butter. Simply decadent!



THE NEST | FROM THE EARTH

Curly Kale Caesar Salad

Healthy kale, lemony caesar dressing, crispy bacon, parmesan and chili

98

Kohlrabi For The People

Kohlrabi salad, grilled pistachio, pickled apple and lime zest

68

Gusto Garden Selection

- Spring / Summer Edition

Farmer Richie's selection of the best seasonal vegetables and Chef Freddy's choice of preparation ...all good and healthy stuff

98

Charred Broccolini

Charred broccolini served with lentil-caper-cucumber salad, grilled hazelnuts and homemade yogurt

68

Cannot Beat Beetroot

Sliced warm beetroot, young cheddar & truffle shavings, dressed with malt-chicken jus

78

Barley Risotto

Barley risotto, porcini mushrooms, black truffle, chicken glaze, pickled beets, dill and cherry vinegar

98

Summer Asparagus Soup

Asparagus soup with asparagus on the side and fresh cheese toast

88

Charred Cabbage

Charred cabbage, seasoned with butter, apple cider vinegar, seaweed salt and dill

88

Steamed Asparagus

Steamed asparagus and morrel mushrooms with burnt butter hollandaise

98

Side Dishes

48

- French fries
- Barley risotto
- Cheesy mashed potatoes
- Flash-stewed kale with juniper berry butter
- Hay-smoked beetroot with herb dressing
- Smoked mushrooms, juniper berry, chive butter papillote

THE NEST | FROM THE HEAVENS

Chocolate Sooooooooo Fondant

Pure caraibe chocolate fondant with smokey vanilla ice cream

78

Nostalgic Carrot Cake

Nest carrot cake with cranberries and buttermilk foam

68

Ice Cream & Sorbets

Freshly made at The Cannery, ask your server for the current selection

68

Finally, A Simple Fruit Plate

A fruit salad with seasonal fruits, sour & spicy broth and sherbet

68

Strawberries and Cream

Mascarpone-style homemade cheese with fresh strawberries, balsamic vinegar and cracked black pepper

78

Salty Caramel Crème Brulee

The classic dessert with a Nesty tweak

78