



.SET MENU.

110pp

Wine pairing 90pp

Non-alcoholic pairing 65pp

Forårsrulle

king prawn, preserved lemon, chervil

+

Rösti

kangaroo, fermented tomato, yoke

Tærte

beetroot, wild garlic, marigold

Brød

cardamom smør

Forret

free range pork, celeriac, garlic shoots

Northern Rivers Duck

cabbage, berries, jus gra

+ **Sydney rock oysters (A) 7ea**

finger lime mignonette

Kartofler

grattan potatoes, brown
butter, crisp

Sheep's skyr & watermelon

Blood Orange and Almond

cardamon and mountain pepper, candied
orange

A = Australian

M = Mixed origin

I = Imported



.EXTENDED SET MENU.

170pp

Wine pairing 125pp

Non-alcoholic pairing 80pp

Forårsrulle

king prawn, preserved lemon, chervil

Rösti

kangaroo, fermented tomato, yoke

+ Sydney rock oysters (A) 7ea

finger lime mignonette

Tærte

beetroot, wild garlic, marigold

Pearl perch

rémoulade, radish and nasturtium from amie's garden (A)

Brød

cardamom smør

Forret

free range pork, celeriac, garlic shoots

Northern Rivers Duck

cabbage, berries, jus gra

Kartofler

grattan potatoes, brown butter, crisp

Sheep's skyr & Nettle

Blood Orange and Almond

cardamon and mountain pepper,
candied orange

Ost

bay of fires cheddar(Tas),
buffalo brie(SA), oak blue (VIC)

A = Australian

M = Mixed origin

I = Imported

Beverage Menu

Cocktails & Non-alcoholic

Never Never x Venner

A partnership with some great friends from South Australia.

Ginger | Ingefær – *spiced, savoury & citrusy* \$27
Never Never Australian aquavit
Pickled ginger
Salted honey
Citrus
Whites

Nordic Negroni \$25
Never Never Australian aquavit
Campari
Sweet vermouth

Freezer Martini \$28
Never Never Australian aquavit
& Never Never triple juniper gin
Served dry w/ olives, a twist or cocktail onions



Seasonal

Drinks that highlight the best of our seasons.

Rhubarb | Rabarber – *Americano, refreshing, cola* \$24
Saison rabarbaro amaro
Davidson plum vodka
Raspberry soda

Mango | Mango – *old fashioned & fruit* \$26
Avallen calvados
Oxidised mango mead

Non-alcoholic

Hyper-creative alcohol-free cocktails & liqueurs.

Frugt | *floral, earthy, round* \$20
Fermented honey, pine & calendula

Kefir | *floral, fruity, sweeter* \$20
Charred blueberry & lime kefir, shiso vinegar

Wine by the glass

NV Domaine Maire & Fils Tissot-Maire Crémant, FRA	\$30	2024 Studio by Miraval Rose, FRA	\$21
2025 Adelina Polish Hill Riesling, SA	\$18	2023 Ata Rangi Crimson Pinot Noir, NZ	\$32
2023 Famille Hugel Pinot Blanc, FRA	\$25	2024 Prunotto Dolcetto d'Alba, ITA	\$25
2023 Theleema Chardonnay, ZA	\$34	2020 Tonic Wines Barossa Shiraz, SA	\$25
2024 M&J Becker Wines Amber, NSW	\$25		

Featured Aquavit

Aquavit is to Scandinavia what gin is to Australia. Whilst gin is all about juniper & citrus, Aquavit is distilled with caraway seed, fennel, dill & mint, with anise providing spice.

In Scandinavia, it is common to drink Aquavit neat with seafood, pork & dishes that feature fresh herbs & vegetables.

We've spent time sourcing Aquavit from as far & wide as Scotland, Sweden & Tasmania. The majority, however, comes from Denmark & Norway & has been imported by us. Each week, we are selecting six bottles to showcase at Venner.

Aalborg Jubilaeums Aquavit, Denmark \$15

A golden Aquavit with dill, coriander, star anise & citrus

Copenhagen Distillery Aquavit, Denmark \$34

Fresh dill, soft anise & bright citrus bring this dry style to life

Skåne Aquavit, Sweden \$20

A milder alternative to other heavily spiced Aquavit.

Dominant caraway with fennel & anise in tow

Løitens Three Star Aquavit, Norway \$20

Potato-based spirit aged for eight months in sherry casks. Best enjoyed at room temperature like whisky

Heppe Aquavit \$22

An Aquavit created in collaboration with Michelin-starred chef Chef Alex Nietosvuori of Hjem. Caraway, dill & juniper come to the fore in this bold expression

Wine by the bottle

Sparkling & Champagne

NV Domaine Maire & Fils Tissot-Maire Crémant, FRA	\$135
2022 André Robert 'Les Vignes de Montigny' FRA	\$550
2020 Vouette & Sorbée 'Fidèle', FRA	\$559
2022 Vouette & Sorbée 'Textures', FRA	\$650
2020 Egly-Ouriet Grand Cru, FRA	\$450
NV Jerome Prevost la Closeire, FRA	\$1050

White

2024 Pallio Teute Pieralisi Villa Bizzarri Verdiccechio dei Castelli di Jesi, ITA	\$80
2025 Adelina Polish Hill Riesling, SA	\$80
2025 Gentlefolk Riesling, SA	\$95
2023 Famille Hugel Pinot Blanc, FRA	\$100
2024 Pascal Jolveit Sancerre, FRA	\$180
2024 Azienda Blanc de Morgex et de la Salle DOP, ITA	\$220
2023 Theleema Chardonnay, ZA	\$135
2025 Scorpo 'Estate' Chardonnay, VIC	\$160
2024 Damiano Cavallini Ebraluze, ITA	\$150
2024 Robert Goulley Chablis, FRA	\$200
2023 Domaine Pinson Chablis, FRA	\$280
2023 La Soeur Cadette 'La Châtelaine' FRA	\$230
2023 Domaine Montanet-Thoden 'Galerie', FRA	\$230
2024 Cobaw Ridge Chardonnay, VIC	\$260
2023 Château-Fuissé Saint-Véran, FRA	\$175
2020 Xavier Monnot Les Grandes Coutures, FRA	\$155
2018 Domaine Rossignol-Février Bourgogne Blanc, FRA	\$160
2017 Pierredon Chateauneuf-du-pape Amph, FRA	\$550

Orange

2024 M&J Becker Wines Amber, NSW	\$100
2024 Matassa Brutal Orange, FRA	\$200

Rosé

2024 Oliver's Taranga 'Chica' Mencia Rosé, SA	\$80
2024 Studio by Miraval Rose, FRA	\$105
2024 Castagna 'Allegro' Rosé, VIC	\$120
2024 LVDO Clarendon Rosé, SA	\$140

Red

2024 Damiano Cavallini 'Altro' Nebbiolo, ITA	\$145
2024 Ata Rangi Crimson Pinot Noir, NZ	\$125
2023 Château de la Chaize Brouilly Beaujolais, FRA	\$140
2025 William Downie Camphill Pinot Noir, VIC	\$220
2024 Prunotto Dolcetto d'Alba, ITA	\$100
2023 Dry River Pinot Noir, NZ	\$300
2021 François Millet et Fils 'Les Grands Poisots', FRA	\$385
2023 Te Mata Estate 'Coleraine', NZ	\$300
2022	
2017 Croix Canon Saint-Emilion Grand Cru, FRA	\$280
2011 Marchand & Burch Mazis Chambertin Grand Cru, FRA	\$1,025
2022 Lucien Le Moine Morey-Saint-Denis 1er Cru, FRA	\$895
2023 Atanasius Rot, AUT	\$180
2019 Giuseppe Quintarelli Valpolicella SC, ITA	\$910
2022 Spring Road Shiraz, SA	\$100
2023 Yarra Yering Cabernet Sauvignon/Shiraz, VIC	\$395
2020 Tonic Wines Barossa Shiraz, SA	\$100
2016 Ségla Margaux, FRA	\$780
2021 Fratelli Revello 'Gianchini' Barolo, ITA	\$185
2017 Rocche Costamagna Barolo, ITA	\$260

Beer

Dangerous Ales 'Crispy Boi' lager, NSW
5.0% | 330ml | \$14

Bodriggy Brewing Co. 'Utopia Pale Ale, VIC
4.8% | 355ml | \$14

Hiatus non-alcoholic Pacific ale, QLD
0.5% | 375ml | \$12

Spirits

Never Never triple juniper gin, S. AUS \$13

Never Never signature vodka, S. AUS \$13

Four Roses bourbon, USA \$15

Glendronach 15yr single malt, SCO \$32

Whyte & Mackay blended scotch, SCO \$13

Planteray Original dark rum, BRB \$14

Planteray 3 Star white rum, BRB \$14

Martell VS Cognac, FRA \$16

Metoro Mezcal, MEX \$16

Olmecca Altos Plata tequila, MEX \$14

Other non-als

Four Pillars Bandwagon non-alc 'gin' \$14

Strangelove mandarin soda \$10

Strangelove pear soda \$10

Strangelove yuzu soda \$10

Amari, apéritifs & digestifs

Gammel Dansk, DEN \$16

Meaning 'old Danish', Gammel Dansk is a bitter, herbal liqueur that is enjoyed at Christmas & on birthdays in Denmark. It has distinct flavours of anise, cardamom & mint, with a prominent, dry bitterness to finish.

Campari, ITA \$13

Marionette peach liqueur, VIC \$15

Broken Bean coffee liqueur, NSW \$12

Amaro Montenegro, ITA \$16

Amaro Averna, ITA \$17

Saison Rabarbaro, VIC \$20

Fortifieds & vermouth (60ml)

2017 Quinta di Noval LBV unfiltered port \$13

NV Henriques & Henriques 10yr Malvasia \$14

The team

Aidan Cassie

George Ezra

Jack B. Jack S.

James Jimmy

Nin River