



RYE HOUSE

NORDIC DELI

GOURMET SALAD BAR \$72 • 11am – 3pm

Choose your salad base and 3 extra toppings of your choice

CHOOSE 2:

Antipasto Mix
Mixed Marinated Olives
Semi-dried tomatoes
Marinated Feta Cheese
Marinated Tofu
Organic Eggs
Roasted Capsicum
Roasted Eggplant
Roasted Artichokes

CHOOSE 1:

Smoked Salmon +\$10
Baby Octopus
Roasted Chicken
Roasted Beef
Cajun Marinated Shrimp
Grilled Pork Neck

DRESSING:

Honey Mustard
Tahiti Caesar
Balsamic Vinaigrette
Curry Pineapple Mayo
Spicy Asian
Sesame Soy Vinaigrette

SIDE SALADS: \$30

Potato Salad / Beetroot Salad
Rye House Green Salad / Pesto Pasta Salad

TRADITIONAL NORDIC HOME COOKING

"Freshly-made for you daily!"

SWEDISH MEATBALLS 6pcs \$30

With Cream Sauce and Lingonberry Jam

MEATBALL MEAL \$55

Mashed Potato or any Salad

FINNISH CREAMY SALMON SOUP \$75

Fresh Salmon, chunky potatoes, Carrots and Leeks in a Creamy Salmon Broth. Served with Rye Bread

BEEF & MUSHROOM STROGANOFF \$78

Juicy Beef & Porcini Mushroom in a Creamy Sauce, served with Mashed Potatoes

NORDIC HASH (Pyttipannu) \$60

Diced & fried Potatoes, Onions, Beef and Pork with Fried Egg and Sliced Beetroot

SAUTEED REINDEER \$80

Thin slices of Deer meat slowly braised in Butter, served with Mashed Potatoes and Lingonberry Jam

SAUSAGE FLATBREAD \$50

2 Sausages, Mashed Potato, Relish & Mustard wrap



Add: Side Salad \$25