

# FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

## TASTE OF FREYJA 159

*+ beverage pairing 85*

### Oyster

black currant leaf, sago, jalapeno

### Mussel

smoked paprika, sherry vinegar, kelp

*NV Domaine Chermette Crémant de Bourgogne Brut, FR*

### Lamb tartare

ginger, green strawberry, jerusalem artichoke, rye

*2016 Warramunda Compass Marsanne, VIC*

### Kingfish

cucumber, pine, blood orange, finger lime, hazelnut

*2023 Vino Pierrot Sauvignon Blanc, VIC*

### Add on

#### Freyja waffle

smoked sour cream, mixed herb

15gm Yarra Valley trout roe 22pp

30gm Sturia Oscietra caviar 280

*Bornholm Frost Martini, DNK 14pp*

### Rock ling

crab bisque, heart of palm, puntarella, makrut lime leaf

*2022 Koerner 'Rolle' Vermentino, SA*

### Duck

broccolini, kumquat, black currant, yeast

*2023 Toolangi Pinot Noir, VIC*

### Apple

fromage blanc, black garlic, tarragon, walnut

*2018 Domaine des Ronces Macvin du Jura, FR*