

FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

Fresh oyster 36 half / 70 dozen

black currant leaf, sago, jalapeno

Mussel 30

smoked paprika, sherry vinegar, kelp

Lamb tartare 21

ginger, green strawberry, jerusalem artichoke, rye

Sourdough & cultured butter 5 per piece

Kingfish 31

cucumber, pine, blood orange, finger lime, hazelnut

Terrine 29

quail, duck liver, pistachio, rocket, quandong

Cauliflower 25

fennel, hazelnut, madras curry, salt bush, gruyere

Eggplant 26

capsicum, zaatar, oregano, garlic

Mushroom 28

egg, chicken butter, leek, wild fennel

Freyja waffle

smoked sour cream, mixed herbs

30gm Yarra Valley trout roe 44

30gm Sturia Oscietra caviar 280

Celeriac 41

potato, macadamia, koji, shiso

Rock ling 48

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

Duck 52

broccolini, kumquat, black currant, yeast

Lamb 54

castelfranco, barley, green tomato, lovage, wild garlic caper

Scotch fillet 105

seaweed mustard, carrot, red currant, bone marrow

Fermented crispy potato 17

Seasonal & preserved vegetables 17

Leafy salad with vinaigrette 17

Our specialist produce comes from suppliers we are proud to work with -
Sturia Caviar, Flinders + Co, Rangers Valley, O'Connor Beef Farm, Ramarro Farm, Clamms Seafood,
Spurrell Foraging, Unearthed Mushroom, Vic's Meat, Iris Bakery, Kudo Bakery.
Our menus are not vegan friendly, and no alternative vegan menus are available.
Freyja only accepts card transactions - 0% eftpos
all credit cards will incur 1.5% and amex 1.9% transaction fee & 20% surcharge on public holidays.

