

# 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

## 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

## Freyja's butter burger 24

wagyu brisket, Meander Valley cultured butter, gruyère, red onion  
+ fries 5

## Rainbow trout 42

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

## Celeriac 41

potato, macadamia, koji, shiso

## Chicken 38

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

## Scotch fillet 56

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.

