

# 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

Avocado 32

prawn, wild garlic, red capsicum, vanilla

Terrine 29

quail, duck liver, pistachio, rocket, quandong

Cauliflower 25

fennel, hazelnut, madras curry, salt bush, gruyere

Green asparagus 29

brown butter, sea herbs, 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

Potato frikadeller 42

green peas, celeriac, cabbage, macadamia

Rock ling 48

crab bisque, chorizo, heart of palm, 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.



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## DESSERTS

### Apple 19

fromage blanc, tarragon, walnut

### Passionfruit 19

mascarpone, jasmine rice, bee pollen, sumac

### White Chocolate 19

fennel, mango, sichuan pepper

## SNAPS

30ml

### Bornholm spirits, Denmark

20

N2 Sea Buckthorn, Dill & Cucumber

N6 Blueberry & Lemon

N3 Figen

N8 Chilli & Honey

Special Edition Rhubarb & Star Anise

Sevablodda

## DESSERT & FORTIFIED WINES

2023 Thomas Wines. Late Harvest Semillon 90ml

19

Rylstone, NSW

2018 Domaine des Ronces Macvin du Jura 75ml

26

Rylstone, NSW

NV Quinta de Noval Tawny Port 75ml

19

Douro Valley, Portugal

NV Valdespino 'El Candado' Pedro Ximenez 75ml

16

Jerez, Spain

NV Henriques & Henriques Madeira 10y Boal 75ml

25

Madeira, Portugal



# FREYJA

## AKVAVIT

30ml

Bornholm Frost Akvavit

20

Denmark

Bornholm Blond Akvavit

20

Denmark

Helsinki Barrel Aged Akvavit

19

Finland

## BRANDY

30ml

Sullivans Cove XO Brandy Double Cask

45

TAS

Comte de Lamaestre Armagnac 1979

29

France

Pierre Ferand 1840 Cognac

19

France

## AMARO

30ml

Autonomy Native Australian Amaro

12

VIC

Montenegro

12

Italy

## SPIRITS

30ml

Don Julio Tequila Reposado

16

Mexico

Glenmorangie 10y Whisky

17

Highland, Scotland

Mars Iwai Tradition Whisky

19

Nagano, Japan

Please ask our team for the full list of after-dinner drinks

