



FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

Oyster

lovage kombucha, jalapeño

Mussel & Fennel

buttermilk, vermouth, green plum

Cucumber

ginger, goat cheese, blackcurrant, wakame

Sourdough & cultured butter



add on

Beef tartare + 18pp

green strawberry, egg yolk, rye



Whole market fish

caper, brown butter, mixed herbs

Rib-eye on the bone

redcurrant jus

Seasonal side



Chestnut

rum & raisin, kelp, hazelnut



add on

Cheese + 17pp

Our specialist produce comes from suppliers we are proud to work with -
Ramarro Farm, Bundarra Farm, Discovered Wildfoods, Spud Sisters, Sturia Caviar, Flinders + Co, Altair
Wagyu, Clamms Seafood, Spurrell Foraging, Iris Bakery, Kudo Bakery.
Due to the characteristics of the menu, we are unable to cater certain dietary restrictions including vegan.
Freyja only accepts card payments.



FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

Oyster

lovage kombucha, jalapeño

Mussel & Fennel

buttermilk, vermouth, green plum

Cucumber

ginger, goat cheese, blackcurrant, wakame

Sourdough & cultured butter



add on

Beef tartare + 18pp

green strawberry, egg yolk, rye



Whole market fish

caper, brown butter, mixed herbs

Whole chicken

grilled lemon, mustard

Seasonal side



Chestnut

rum & raisin, kelp, hazelnut



add on

Cheese + 17pp

Our specialist produce comes from suppliers we are proud to work with -
Ramarro Farm, Bundarra Farm, Discovered Wildfoods, Spud Sisters, Sturia Caviar, Flinders + Co, Altair
Wagyu, Clamms Seafood, Spurrell Foraging, Iris Bakery, Kudo Bakery.
Due to the characteristics of the menu, we are unable to cater certain dietary restrictions including vegan.
Freyja only accepts card payments.