

# FREYJA

Essence preserved, flavours reimagined

At Freyja, we honour ingredients in their purest, most natural form. Whether sourced from local farms or foraged from the wild by our team, we handle them with care, preserving their essence while using time and artisanal techniques to deepen their flavours. The result is a transformation into something entirely new.



entrée | main 70  
entrée | main | dessert 85

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

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.



Oyster 36 Half / 70 Dozen

lovage kombucha, jalapeño

Chicken Liver 21

carrot, kumquat, blackberry

Cucumber 19

ginger, goat cheese, blackcurrant, wakame



Leek 26

lardo, yeast, egg, blood orange, mustard

Mussel & Fennel 30

buttermilk, vermouth, green plum

Taste of Ramarro 30

mango, almond oil, geraldton wax

Beef Tartare 33

green strawberry, egg yolk, rye

Sourdough & Cultured Butter 5



Pork 42

rhubarb, beetroot, chili

Market Fish 42

unripe blueberry, brown butter, mushroom vinegar

Cauliflower 42

hazelnut, comté, ras el hanout, sourdough miso, kaffir lime

Scotch Fillet 69

seaweed mustard, redcurrant  
(for set menu +25)

Seasonal Side



Melons 19

sunflower seed, sorrel, caraway, finger lime, blackcurrant

Plum 19

kombu, koji, caramel, macadamia, fig leaf

Raspberry 19

pistachio, chestnut, smoked milk