

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.

Chef's Selection Menu 99

Sit back and enjoy while our team creates a wave of four courses, crafted around your tastes and the chef's selection, with each course featuring a variety of share-style dishes.

Extra Delights

Sourdough from Iris Bakery with house made cultured butter +5pp

Wagyu Short Rib from Altair Farms, TAS +35pp

Cheese from Section 28, SA +17pp

30g Sturia Oscietra Caviar from Bordeaux, FR +260

Beverage Pairing

Elevate your evening with a carefully curated selection of beverages chosen by our sommelier.

Casual Pairing 79

Classy Pairing 139

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.