

# 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.



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.



## Chef's Selection Menu 99 Beverage Pairings 79 / 139

### Oyster

lovage kombucha, jalapeño

### Chicken Liver

carrot, kumquat, blackberry

### Beef Tongue

tomatillo, pumpkin seed, ice plant

### Cucumber

ginger, goat cheese, blackcurrant, wakame



### Leek

lardo, yeast, egg, blood orange, mustard

### Mussel & Fennel

fennel, buttermilk, vermouth, green plum

### Taste of Ramarro

passionfruit, almond oil, geraldton wax

### Beef Tartare

green strawberry, egg yolk, rye

## Sourdough & Cultured Butter +5pp



### Pork

rhubarb & beetroot glaze, chili

### Market Fish

unripe blueberry, brown butter, mushroom vinegar

### Venison

mix berry mole, bone marrow, savoy cabbage

### Cauliflower

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

### Wagyu Short Rib

seaweed mustard, redcurrant (+ 35pp - minimum 2 pax)

### Seasonal Side



### Melons

sunflower seed, sorrel, caraway



### Plum

kombu, koji, caramel, macadamia, fig leaf

### Raspberry

pistachio, chestnut, smoked milk



add on

### Cheese + 17pp

30gr Sturia Oscietra Caviar + 260