

# 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.

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

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

'Unphorgettable' Pairing -  
Abalone with Laphroaig 10y signature cocktail 30

Oyster half 36 / dozen 70

Sourdough from Iris Bakery with house made cultured butter 6pp

Freyja Signature Waffle served with  
30g Yarra Valley trout roe 44  
30g Sturia Oscietra Caviar 260

Wagyu Short Rib from Altair Farms, TAS +35pp

Winter Truffle from Manjimup, WA 25/7g

### Beverage Pairing

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

Casual Pairing 79  
Classy Pairing 139



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## À la carte

Oyster 36 Half / 70 Dozen

lovage kombucha, jalapeño

Chicken Liver 21

carrot, kumquat, blackberry

Kohlrabi 19

grape, goat cheese, blackcurrant, wakame

Sourdough & Cultured Butter 6

Beetroot 28

smoked eel, crème fraîche, black garlic

Taste of Ramarro 30

cucumber, meyer lemon, blackcurrant leaf

Beef Tartare 33

green strawberry, egg yolk, buckwheat

Freyja Signature Waffle

smoked sour cream, mixed herbs

30gm Yarra Valley trout roe 44

30gm Sturia Oscietra caviar 260

Lamb 48

rhubarb & beetroot glaze, onion

Market Fish 47

lettuce, oyster mushroom, brown butter

Cauliflower 42

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

Wagyu Short Rib 80 / 125

seaweed mustard, redcurrant

Citrus 20

hazelnut, cream, carrot, bee pollen

Sourdough Bread Pudding 20

apple, jerusalem artichoke, buttermilk

Cheese 19

pear, honey, rye

## Seasonal Specials

Unphorgettable Pairing 30

Abalone paired with Laphroaig signature cocktail

Australian Winter Truffle 13