FEAST OF FREYJA sample group menu \$109 PER PERSON

ENTREES - TO SHARE

Mussel - smoked paprika, sherry vinegar, kelp Kohlrabi - grape, goat cheese, blackcurrant, wakame Beef tartare - green strawberry, egg yolk, buckwheat Sourdough & cultured butter

ADD ON

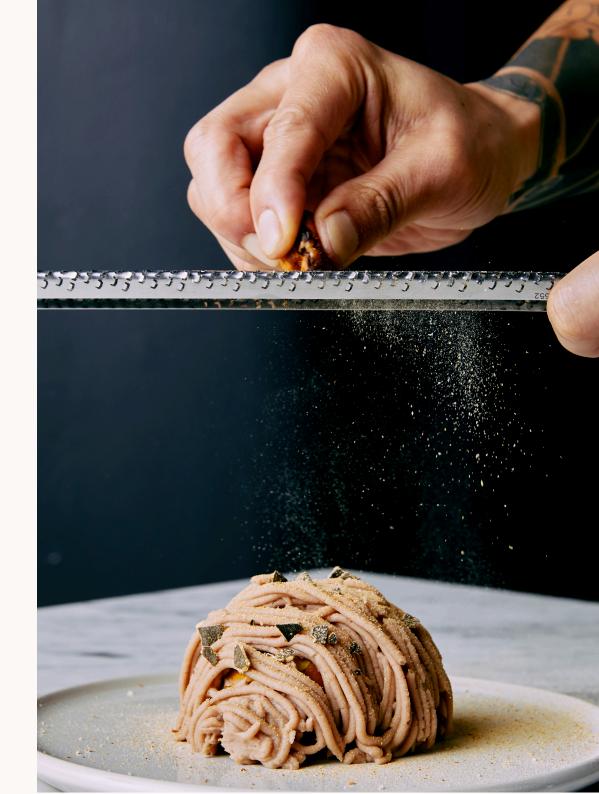
Oyster +\$6 per piece with lovage kombucha, jalapeño Freyja signature waffle +\$22 per person with Yarra Valley trout roe, smoked sour cream, mixed herbs

MAINS - TO SHARE Whole market fish, capers, brown butter, mix herbs Whole chicken, grilled lemon, mustard

Seasonal sides

DESSERT - INDIVIDUAL Chestnut, rum & raisin, kelp, hazelnut

ADD ON Cheese course +\$19 per serve





FEAST OF FREYJA sample group menu \$139 PER PERSON

ENTREES - TO SHARE

Mussel - smoked paprika, sherry vinegar, kelp Kohlrabi - grape, goat cheese, blackcurrant, wakame Beef tartare - green strawberry, egg yolk, buckwheat Sourdough & cultured butter

ADD ON

Oyster +\$6 per piece with lovage kombucha, jalapeño Freyja signature waffle +\$22 per person with Yarra Valley trout roe, smoked sour cream, mixed herbs

MAINS - TO SHARE

Whole market fish, capers, brown butter, mix herbs Rib-eye on the bone - redcurrant jus

Seasonal sides

DESSERT - INDIVIDUAL Chestnut, rum & raisin, kelp, hazelnut

ADD ON

Cheese course +\$19 per serve

Please note menus are subject to change due to seasonality and product availability.