

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

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





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.