

# 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

### Beverage Pairing

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

Casual Pairing 79  
Classy Pairing 139  
Conscious Pairing 59