

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

Oyster half 36 / dozen 70

Abalone cooked on fire with XO mushroom sauce 18pp

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