

# 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.



entrée   main	70
entrée   main   dessert	85

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.



Oyster 36 Half / 70 Dozen

blackcurrant kombucha, jalapeño

Chicken Liver 21

carrot, kumquat, blackberry

Kohlrabi 19

grape, goat cheese, blueberry, wakame



Beetroot 28

smoked eel, crème fraiche, black garlic

Mussel & Fennel 30

sherry vinegar, smoked paprika, kelp

Taste of Ramarro 30

cucumber, meyer lemon, blackcurrant leaf

Beef Tartare 33

green strawberry, egg yolk, buckwheat

Sourdough & Cultured Butter 6



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

sugarloaf, buttermilk, brassica, lovage

Cauliflower 42

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

Australian Beef

seaweed mustard, redcurrant jus

250g Rangers Valley Black Onyx Flank Steak 52

250g O'Connor Black Angus Scotch Fillet 69 (+25 for set menu)

Seasonal Side



Citrus 20

hazelnut, cream, carrot, bee pollen

Sourdough Bread Pudding 20

apple, jerusalem artichoke, buttermilk

Cheese 19

pear, honey, rye