



FREYJA

desserts and pairings

Rhubarb 20

apple, yoghurt, geraldton wax

Recommended with:

Rhubarb and Star Anise Snap, Denmark, 30ml 21

or

2023 Reed 'Siren' off-dry riesling, Waitaki, NZ, 150ml 25

Rullekake 20

macadamia, blood orange, chocolate

Recommended with:

Three Horns Blood Orange Mead, Western VIC, 120ml 22

or

2018 Cantine Amastuola 'Dolce Vitae' Malvasia Di Candia, Puglia, Italy, 90ml 20

Cheese 19

pear, honey, rye bread

Recommended with:

Jacoulot Marc de Bourgogne 'L'authentique' Burgundy, France, 30ml 24

or

2021 Burja Malvasija, Primorska, Slovenia, 150ml 31



FREYJA

the strong finale

Only at Freyja

Snaps, Bornholm Spirit, Denmark

Originated from Germany, Snaps are a fruit brandy. The levels of sugar can vary. Our Snaps are served room temperature in a grappa glass. 30ml

Choose from : Cucumber & Dill, Blueberry & Citrus, Figen, Chilli & Honey, Rhubarb & Star Anise, Sevablodda

21

Akvavit

Translated to 'Water of Life', Akvavit is a Scandinavian spirit distilled from potatoes/grains, and infused with most commonly, dill and caraway. They are traditionally clear but can be barrel aged and/or flavoured. Our Akvavits are served chilled in a grappa glass. 30ml

Clear : Bornholm 'Frost', Denmark

21

Barrel Aged : Helsinki, Finland

22

Flavoured : Bornholm 'Blond' Denmark

21

Our favourites

Saison Aperitifs 'White Flowers' Vermouth

20

Think fresh jasmine, elderflower, white rose and blossoms, all either wild picked or organically farmed. Added is an infusion of white peaches grown on the outskirts of Melbourne. All blended into Victorian moscato and frontignac base wines, bittered with fresh wormwood and aged in stainless. Served on ice with a orange slice. 75ml

Drouet Cognac VSOP Grande Champagne

23

Elegant and refined, this VSOP from Grande Champagne offers aromas of dried apricot, vanilla, and toasted oak. The palate is smooth and well-rounded, with notes of caramel, spice, and a touch of floral lift, leading to a long, harmonious finish. 30ml