

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 -
Sturia Caviar, Ramarro Farm, Spud Sisters, Flinders + Co, Aurum Poultry Co.,
O'Connor Beef, 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

blood plum, red jalapeño, quandong

Chicken Liver 21

carrot, kumquat, blackberry

Kohlrabi 19

grape, goat cheese, blackcurrant, wakame



Tuna 32

almond, fennel, nasturtium, fig leaf

Asparagus 29

red capsicum, wild garlic, pine nuts

Beef Tartare 33

five spice, unripe plum, potato, sorrel

Sourdough & Cultured Butter 6



Freyja Signature Waffle

smoked sour cream, mixed herbs

30gm Yarra Valley trout roe 46

30gm Sturia Oscietra caviar 260



Lamb 48

rhubarb & beetroot glaze, onion

Rockling 47

sugarloaf, buttermilk, brassica, lovage

Cauliflower 42

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

Flank Steak 49

seaweed mustard, redcurrant jus

Potato 18

Seasonal Vegetables 18



Rhubarb 20

apple, yoghurt, geraldton wax

Rullekake 20

macadamia, blood orange, chocolate

Cheese 19

pear, honey, rye