

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 -
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.



Caviar Bump 20

Sturia Oscietra caviar - pair with aquavit for 30

Oyster 36 Half / 70 Dozen

blood plum, red jalapeño

Kohlrabi 19

grape, goat cheese, blackcurrant, wakame

Chicken Liver 21

carrot, kumquat, blackberry

Mussel 30

smoked paprika, sherry vinaigrette, kelp

Sourdough & Cultured Butter 6

Tuna 32

almond, fennel, nasturtium, fig leaf

Taste of Ramarro 30

cucumber, meyer lemon, blackcurrant leaf

Beef Tartare 33

five spice, unripe plum, potato, sorrel

Asparagus 29

red capsicum, wild garlic, pine nuts

Freyja Signature Waffle

smoked sour cream, mixed herbs

30gm Yarra Valley trout roe 46

30gm Sturia Oscietra caviar 260

Duck 52

berries, pork hock, lentils de puy

Rockling 47

sugarloaf, buttermilk, brassica, lovage

Mushroom 42

barley, peas, salted lemon

Scotch Fillet 300g 70

Rib-Eye on the Bone 700g 165

seaweed mustard, redcurrant

Potato 18

Seasonal Vegetables 18