

FEAST OF FREYJA

sample group menu

\$109 PER PERSON

ENTREES - TO SHARE

Mussel - smoked paprika, sherry vinegar, kelp

Kohlrabi - grape, goat cheese, blackcurrant, wakame

Beef tartare - five spice, unripe plum, potato, sorrel

Sourdough & cultured butter

ADD-ONS

Oyster +\$6 per piece

with blood plum, red jalapeño

Freyja signature waffle +\$23 per person

with Yarra Valley trout roe, smoked sour cream, mixed herbs

MAINS - TO SHARE

Whole market fish, capers, brown butter, mix herbs

Whole chicken, grilled lemon, mustard

Seasonal sides

DESSERT - INDIVIDUAL

Chestnut, rum & raisin, kelp, hazelnut

ADD-ON

Cheese course +\$19 per serve





FEAST OF FREYJA

sample group menu

\$139 PER PERSON

ENTREES - TO SHARE

Mussel - smoked paprika, sherry vinegar, kelp
Kohlrabi - grape, goat cheese, blackcurrant, wakame
Beef tartare - five spice, unripe plum, potato, sorrel
Sourdough & cultured butter

ADD-ONS

Oyster +\$6 per piece
with blood plum, red jalapeño

Freyja signature waffle +\$23 per person
with Yarra Valley trout roe, smoked sour cream, mixed herbs

MAINS - TO SHARE

Whole market fish, capers, brown butter, mix herbs
Rib-eye on the bone - redcurrant jus

Seasonal sides

DESSERT - INDIVIDUAL

Chestnut, rum & raisin, kelp, hazelnut

ADD-ON

Cheese course +\$19 per serve