

# 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, Flinders + Co, Aurum Poultry Co., Clamms Seafood, Spurrell Foraging, Iris  
Bakery, Kudo Bakery, Dench Bakery and The Mushroomery.  
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

**Chicken Liver 21**

carrot, kumquat, blackberry

**Kohlrabi 19**

grape, goat cheese, blackcurrant, wakame



**Tuna 32**

almond, fennel, nasturtium, fig leaf

**Taste of Ramarro 29**

tomato, wild fennel flower, rhubarb, oregano

**Beef Tartare 33**

five spice, unripe plum, potato, sorrel

**Zucchini 32**

stracciatella, pumpkin seed, dukkah

**Sourdough & Cultured Butter 6**



**Freyja Signature Waffle**

smoked sour cream, mixed herbs

30gm Yarra Valley trout roe 46

30gm Sturia Oscietra caviar 260



**Rockling 47**

sugarloaf, buttermilk, brassica, lovage

**Mushroom 42**

barley, peas, salted lemon

**Flat Iron Steak 49**

seaweed mustard, redcurrant jus

**Potato 18**

**Seasonal Vegetables 18**



**Berries 20**

elderflower, yoghurt, bay leaf

**Rullekake 20**

macadamia, blood orange, chocolate

**Cheese 19**

pear, honey, rye