

# 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