



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.

Taste of Freyja

139

Five-course tasting menu, featuring the chef's selection and showcasing Freyja's signature cooking style. Each course highlights seasonal produce sourced from our trusted local suppliers.

Beverage Pairings

Local palate 89

Global palate 119

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,
Bobby's Bakery, Kudo 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.



start with

Oscietra Caviar Bump

bump only 20
pair with aqvavit 30

Oyster

blood plum, red jalapeño
(extra serving is available)

Mussel

smoked paprika, sherry vinegar, kelp

Beef Tartare

five spice, unripe plum, potato, sorrel

add on

Freyja Signature Waffle

30gm Yarra Valley trout roe 46
30gm Sturia Oscietra caviar 260

Rockling

miso, eggplant, tropea onion

Sourdough & Cultured Butter

Duck

witlof, nectarine, orange, vanilla
or

Scotch Fillet

seaweed mustard, redcurrant (additional 15pp)

Potato

Berries

elderflower yoghurt, bay leaf