

# 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,  
Bobby's Bakery, and Kudo Bakery.  
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

Melon 19

rose, daikon, chilli, shiso



Gurnard 32

lovage, kohlrabi, sichuan pepper, makrut lime

Radicchio 29

blue cheese, horseradish, green tomato

Beef Tartare 33

five spice, unripe plum, potato, sorrel

Squash 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 49

miso, eggplant, tropea onion

Sugarloaf 42

celeriac, mushroom xo, whey, mizuna

Flat Iron Steak 49

seaweed mustard, redcurrant jus

Potato 18

Seasonal Vegetables 18



Figs 20

buckwheat, nashi pear, balsamic

Almond Tart 20

frangipane, orange, yoghurt

Sesame 20

hazelnut, passionfruit, white chocolate