

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.



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.

With the exception of Sturia caviar, all seafood used in our dishes is sourced from Australia.

Due to the nature of our menu, we are unable to accommodate certain dietary requirements.

Freyja only accepts card payments.



Australian Winter Truffle 14

Caviar Bump 20

Sturia Oscietra caviar - pair with aquavit for 30

Oyster 36 Half / 70 Dozen

blood plum, red jalapeño

Melon 19

rose, daikon, chilli, shiso

Chicken Liver 21

carrot, kumquat, blackberry

Mussel 30

smoked paprika, sherry vinaigrette, kelp

Sourdough & Cultured Butter 6

Gurnard 32

lovage, kohlrabi, sichuan pepper, makrut lime

Taste of Ramarro 29

radicchio, blue cheese, horseradish, green tomato

Beef Tartare 33

wild garlic, green strawberry, jerusalem artichoke

Squash 32

stracciatella, pumpkin seed, dukkah

Freyja Signature Waffle

smoked sour cream, mixed herbs

30gm Yarra Valley trout roe 46

30gm Sturia Oscietra caviar 260

Duck 52

witlof, pineapple, orange, vanilla

Market Fish 49

cauliflower, hazelnut, cheddar

Sugarloaf 42

celeriac, mushroom xo, whey, mizuna

Scotch Fillet 300g 70

Rib-Eye on the Bone 700g 165

seaweed mustard, redcurrant

Potato 18

Seasonal Vegetables 18