

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.
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

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

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

Sourdough & Cultured Butter 6



Freyja Signature Waffle

smoked sour cream, mixed herbs

30gm Yarra Valley trout roe 46

30gm Sturia Oscietra caviar 260



Market Fish 49

cauliflower, hazelnut, cheddar

Sugarloaf 42

celeriac, mushroom xo, whey, mizuna

Flat Iron Steak 49

seaweed mustard, redcurrant

Potato 18

Seasonal Vegetables 18



Citrus 20

pumpkin, cream, coffee

Chocolate Tart 20

rhubarb, smoked milk, bay leaf

Sesame 20

hazelnut, passionfruit, white chocolate