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.

Oyster 36 Half / 70 Dozen

cucumber, aji lemon, sea grape

Chicken Liver 21

carrot, kumquat, blackberry

Melon 19

rose, daikon, chilli, shiso

Kingfish 33

kiwi, green tomato, kosho, celery, daikon, makrut lime

Taste of Ramarro 29

broccolini, daikon, black garlic

Beef Tartare 33

wild garlic, green strawberry, jerusalem artichoke

Carrot 24

goats curd, sesame, vadouvan

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

zucchini, fennel, cucumber, blood orange

Celeriac 42

tarragon, walnut, apple

Flat Iron Steak 49

seaweed mustard, redcurrant

Potato 18

Seasonal Vegetables 18

Mango 20

coconut, yoghurt, lemon verbena

Milk and Honey 20

fennel seed, meringue, scoby

Wattleseed 20

rhubarb, coffee, hazelnut