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, 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.

start with

Oscietra Caviar Bump

bump only 20
pair with aqvavit 30

Oyster

cucumber, aji lemon, sea grape

Mussel

smoked paprika, sherry vinaigrette, kelp

Beef Tartare

wild garlic, green strawberry, jerusalem artichoke

add on

Freyja Signature Waffle

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

Market Fish

zucchini, fennel, cucumber, blood orange

Sourdough & Cultured Butter

Duck

witlof, pineapple, orange, vanilla

or

Scotch Fillet

seaweed mustard, redcurrant (additional 15pp)

Potato

Mango

coconut, yoghurt, lemon verbena