

FREYJA

Fresh oyster 36 half / 70 dozen
beetroot, grape seaweed

Leek 17
yeast, white balsamic, almond

Radish 16
mussel, parsley

Kurobuta Capocollo 15

Sourdough & cultured butter 9

Rainbow trout 25
oscietra caviar, egg, potato

Freyja waffle 38
trout roe, smoked sour cream, mixed herbs

Eggplant 23
stracciatella, bitter leaf, garlic

Turnip 24
quinoa, lime, cumin, apricot

Beef tartare 28
tarragon, quince, black radish, Tasmanian mountain pepper

Cauliflower 38
ras el hanout, koji, kaffir lime

Murray cod 44
broccoli leaf, sherry

Lamb 50
cucumber, wild garlic, fava bean leaf

Duck 48
endive, mostarda, finger lime, coriander seed

Dry aged bone-in Rib-eye to share 195

Fermented crispy potato 16

Seasonal and preserved vegetables 16

Our specialist produce comes from suppliers we are proud to work with:
Sturia Caviar, O'Connor Beef Farm, Ramarro Farm, Milla's Duck Farm, Pete's Orchard, Hiramasa Kingfish, Tolmie Chestnuts, Clamms Seafood, Spurrell Foraging, Vic's Meat, Yarra Valley Caviar, Aquna, Cobb Lane Bakery, Kudo Bakery

Freyja only accepts card transactions - all cards will incur 1.5% and amex 1.9% charge

