

FREYJA

Fresh oyster 36 half / 70 dozen
beetroot, sea grape

Leek 17
yeast, white balsamic, almond

Radish 18
mussel, parsley

Kurobuta Capocollo 15

Sourdough & cultured butter 9

Rainbow trout 27
oscietra caviar, egg, potato

Freyja waffle 41
trout roe, smoked sour cream, mixed herbs

Eggplant 25
stracciatella, bitter leaf, garlic

Turnip 24
quinoa, lime, cumin, apricot

Beef tartare 29
tarragon, quince, radish, Tasmanian mountain pepper

Cauliflower 38
ras el hanout, koji, kaffir lime

Murray cod 47
broccoli leaf, sherry

Lamb 52
cucumber, wild garlic, fava bean leaf

Duck 50
endive, mostarda, finger lime, coriander seed

Dry aged bone-in Rib-eye to share 195

Fermented crispy potato 17

Seasonal and preserved vegetables 17

Our specialist produce comes from suppliers we are proud to work with:
Sturia Caviar, Flinders + Co, O'Connor Beef Farm, Ramarro Farm, 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% transaction fee
All public holiday's incur 15% surcharge

