

# FREYJA

Our menu is designed as a journey to share.

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

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

Rainbow trout 36  
broccoli leaf, sherry

Chicken 36  
celeriac, onion, dill

Chestnut 17  
hazelnut, rum & raisin jam, kelp

Rhubarb 17  
yoghurt, lime leaf, almond

## Signature Smørrebrød

Traditional open-faced sandwich served on Rye Bread

School prawn 16  
egg salad, mustard greens, cayenne

Brassica 16  
mushroom, buckwheat, biquinho chilli

Duck 16  
olive, rosemary, lemon

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

