

# FREYJA

Our menu is designed as a journey to share.

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

Eggplant 25  
stracciatella, bitter leaf, garlic

Turnip 24  
quinoa, lime, cumin, apricot

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

Cauliflower 37  
ras el hanout, koji, kaffir lime

Rainbow trout 37  
broccoli leaf, sherry

Chicken 37  
celeriac, onion, dill

Chestnut 18  
hazelnut, rum & raisin jam, kelp

Rhubarb 18  
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, Flinder's + 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 a 15% surcharge

