

FREYJA

TASTE OF FREYJA 149

+ beverage pairing 85

Fresh oyster
beetroot, grape seaweed

Radish
mussel, parsley

Noël Bazin champagne, FR

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Sourdough & cultured butter

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

Latta nebbiolo/sangiovese, VIC

—

Rainbow trout
oscietra caviar, egg, potato

Corymbia chenin blanc, WA

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Murray cod
broccoli leaf, sherry

Domaine Jean Defaix chablis, FR

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Duck
endive, mostarda, finger lime, coriander seed

Aphelion grenache, SA

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Nashi pear
walnut, veneziana, vanilla, ginger

De Beaurepaire botrytis viognier, NSW

Add on

Freyja waffle 30

trout roe, smoked sour cream, mixed herbs

NV Asahi dassai 45, JPN 10

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

