

# FREYJA

## TASTE OF FREYJA 149

*+beverage pairing 85*

Fresh oyster

beetroot, sea grape

Radish

mussel, parsley

*Noël Bazin Champagne, FR*

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Beef tartare

tarragon, quince, radish, Tasmanian mountain pepper

Sourdough & cultured butter

*Latta Pinot Gris, VIC*

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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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Rhubarb

apple, almond, aquavit, lime leaf

*2021 Quealy - Tussie Mussie Late Harvest Pinot Gris VIC*

*Add on*

Freyja waffle 40

trout roe, smoked sour cream, mixed herbs

*NV Asahi dassai 45, JPN 12pp*

Freyja only accepts card transactions - all cards will incur 1.5% & amex 1.9% transaction fee

