

# FREYJA

Fresh oyster

beetroot, sea grape

Radish

mussel, parsley

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Freyja waffle

trout roe, smoked sour cream, mixed herbs

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Turnip

quinoa, lime, cumin, apricot

OR

Beef tartare

tarragon, quince, black radish, Tasmanian mountain pepper

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Murray cod

broccoli leaf, sherry

OR

Duck

endive, mostarda, finger lime, coriander seed

Fermented crispy potatoes

Seasonal vegetables

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Chestnut

hazelnut, rum & raisin, kelp

Freyja only accepts card transactions - all cards will incur 1.5% and amex 1.9% charge  
All large parties 10+ incur 10% service charge

