

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 18
mussel, parsley

Kurobuta Capocollo 15

Sourdough & cultured butter 9

Asparagus 27
bacon, onion, sorrel

Turnip 24
quinoa, lime, cumin, apricot

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

Cauliflower 37
ras el hanout, koji, kaffir lime

Rainbow trout 37
broccoli leaf, sherry

Chicken 37
celeriac, onion, dill

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

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

To Finish

Chestnut 18
hazelnut, rum & raisin jam, kelp

Rhubarb 18
yoghurt, lime leaf, almond

