

FREYJA

Fresh oyster

rhubarb, kosho

Mussel

yoghurt, apple, parsley

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Freyja waffle

trout roe, smoked sour cream, mixed herbs

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Tomato

oscietra caviar, peas, black currant wood

OR

Beef tartare

tarragon, quandong, rye

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Market fish

lettuce, brown butter, capers

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 large parties 10+ incur 10% service charge, all cards will incur 1.5% and amex 1.9% transaction fee & 15% surcharge on public holidays

Our menus are not vegan friendly, we cannot accommodate our vegan friends or guests with milk-protein allergies.

