

# FREYJA

Fresh oyster 36 half / 70 dozen  
rhubarb, kosho

Mussel 17  
yoghurt, apple, parsley

Leek 16  
yeast, white balsamic, almond

Octopus 19  
olive, lemon

Sourdough & cultured butter 9  
2 pieces

Tomato 26  
oscietra caviar, peas, black currant wood

Mushroom 27  
cheddar, egg yolk, tropea onion

Freyja waffle 41  
trout roe, smoked sour cream, mixed herbs

Prawn 29  
zucchini flower, pumpkin seed, XO

Beef tartare 29  
tarragon, quandong, rye

Cauliflower 38  
ras el hanout, koji, kaffir lime

John Dory 47  
lettuce, brown butter, capers

Lamb 52  
cucumber, wild garlic, fava bean

Duck 50  
endive, mostarda, finger lime, coriander seed

Dry aged bone-in Rib-eye to share 195

Fermented crispy potato 17

Seasonal and preserved vegetables 17

Our specialist produce comes from suppliers we are proud to work with:  
Sturia Caviar, Flinders + Co, O'Connor Beef Farm, Ramarro Farm, Clamms Seafood,  
Spurrell Foraging, Vic's Meat, Yarra Valley Caviar, Aquna, Wildlife Bakery, Kudo Bakery

Our menus are not vegan friendly, we cannot accommodate our vegan friends

Freyja only accepts card transactions -  
all cards will incur 1.5% and amex 1.9% transaction fee & 15% surcharge on public holidays

