

FREYJA

Signature Smørrebrød

Traditional Scandinavian 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

Smaller to larger

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

Beef tartare 29

tarragon, quandong, rye

Cauliflower 38

ras el hanout, koji, kaffir lime

Rainbow trout 38

broccoli leaf, sherry

Chicken 38

zucchini, lemon, wild herbs

To Finish

Chestnut 18

hazelnut, rum & raisin jam, kelp

Rhubarb 18

yoghurt, lime leaf, almond

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

