

# FREYJA

## TASTE OF FREYJA 149

+ *beverage pairing* 85

Fresh oyster

rhubarb, kosho

Mussel

yoghurt, apple, parsley

*Noël Bazin Champagne, FR*

—

Beef tartare

tarragon, quandong, rye

Sourdough & cultured butter

*Latta Pinot Gris, VIC*

—

Tomato

oscietra caviar, peas, black currant wood

*Jim Barry Riesling, SA*

—

John dory

lettuce, brown butter, capers

*Shaw + Smith M3 Chardonnay, SA*

—

Duck

endive, mostarda, finger lime, coriander seed

*Aphelion Grenache, SA*

—

Rhubarb

apple, almond, aquavit, lime leaf

*De Beaurepaire Blue birds Botrytis Viognier, NSW*

*Add on*

Freyja waffle 30

trout roe, smoked sour cream, mixed herbs

*Yoshinogawa Ginjo Gokujo, JPN 12pp*

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

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

