

FREYJA

Fresh oyster 36 half / 70 dozen
rhubarb, kosho

Mussel 18
yoghurt, apple, parsley

Octopus 19
olive, lemon

Leek 16
yeast, white balsamic, almond

Sourdough & cultured butter 9
2 pieces

Mushroom 28
cheddar, egg yolk, tropea onion

Tomato 27
oscietra caviar, peas, black currant wood

Prawn 29
zucchini, pumpkin seed, XO

Beef tartare 29
tarragon, quandong, rye

Freyja waffle
smoked sour cream, mixed herbs
30gm Yarra valley trout roe 41
30gm Sturia oscetria caviar 340

Cauliflower 38
ras el hanout, koji, kaffir lime

John dory 48
lettuce, brown butter, capers

Lamb 54
cucumber, wild garlic, runner bean

Duck 52
endive, mostarda, finger lime, coriander seed

Dry aged bone-in Rib-eye to share 195

Fermented crispy potato 18

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 menu's are not vegan friendly, we cannot accommodate our vegan friends

