

# 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

Sourdough & cultured butter 9

2 pieces

Mussel 18

yoghurt, apple, parsley

Leek 16

yeast, white balsamic, almond

Octopus 19

olive, lemon

Tomato 27

oscietra caviar, peas, black currant wood

Mushroom 28

cheddar, egg yolk, tropea onion

Beef tartare 29

tarragon, quandong, rye

Cauliflower 38

ras el hanout, koji, kaffir lime

Rainbow trout 38

lettuce, brown butter, capers

Chicken 38

zucchini, lemon, wild herbs

Scotch fillet 56

potato, beetroot jus

## *To Finish*

Chestnut 18

hazelnut, rum & raisin jam, kelp

Rhubarb 18

apple, bay leaf, akvavit, 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 menu's are not vegan friendly, and no alternative vegan menus are available

