

FREYJA

TASTE OF FREYJA 149

+ *beverage pairing* 85

Oyster

rhubarb, kosho

Mussel

yoghurt, apple, parsley

Noël Bazin Champagne, FR

—

Beef tartare

tarragon, quandong, rye

Sourdough & cultured butter

Latta Pinot Gris, VIC

—

Tomato

peas, black currant wood

Jim Barry Riesling, SA

—

John dory

lettuce, brown butter, caper

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

smoked sour cream, mixed herbs

30gm Yarra valley trout roe 41

30gm Sturia oscetria caviar 340

Yoshinogawa Ginjo Gokujo, JPN 12pp

