

# FREYJA

Fresh oyster 36 half / 70 dozen

rhubarb, kosho

Mussel 30

smoked paprika, sherry vinegar, kelp

Beef tartare 21

tarragon, quandong, rye

Sourdough & cultured butter 5pp

Mushroom 28

cheddar, egg yolk, tropea onion

Octopus 26

capsicum, yoghurt, rocket, lime

Skate 27

osietra caviar, lemon, tomato, black currant leaf

Beetroot 25

cherry, mustard, pistachio

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

Pork 49

mixed berries, sugar loaf, desert lime

Duck 52

onion, shiso, fig

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, and no alternative vegan menus are available  
Freyja only accepts card transactions -  
all credit cards will incur 1.5% and amex 1.9% transaction fee & 15% surcharge on public holidays



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## DESSERTS

Plum 18

goat yoghurt, koji, whey

Rhubarb 18

apple, bay leaf, aquavit, lime leaf, almond

Rullekake 18

cacao, oolong, pumpkin seed, kumquat

## AKVAVIT/SCHNAPPS

Bornholm Frost Akvavit 18

Denmark

Bornholm Blond Akvavit 18

Denmark

Sevablødda schnapps 18

Denmark

Nº 2 Sea Buckthorn, Dill & Cucumber schnapps 18

Denmark

Nº 3 Figen schnapps 18

Denmark

Blueberry & citrus schnapps 18

Denmark

Rhubarb & Star Anise schnapps 18

Denmark



# FREYJA

## TEA/COFFEE

Tea Drop 7

Chamomile /Earl Grey /English Breakfast /Lemon-grass Ginger /  
Peppermint /Green

ONA Coffee 4.5

with milk + 0.50

with alternative milk + 1

## DESSERT WINE

2021 Quealy - Tussie Mussie Late Harvest Pinot Gris 22  
Mornington Peninsula, VIC

NV Yalumba - Museum Tawny Port 18  
Barossa, SA

2019 De Beaurepaire - Bluebirds Botrytis Viognier 22  
Rylstone, NSW

NV Royal - Tokaji Late Harvest 18  
Hungary

NV Valdespino - Pedro Ximenez El Candado 18  
Jerez, Spain

NV Lustau - Dry Oloroso Sherry 16  
Jerez, Spain

NV Henriques & Henriques Madeira 10yr 32  
Madeira, Portugal

Hombo - Shuzo Kokuto Umeshu 18  
Kagoshima, Japan

