

FREYJA

Lunch Menu 59

Main | Dessert | House Beverage | Tea & Coffee

MAIN

Rainbow trout

lettuce, brown butter, capers

Cauliflower

ras el hanout, koji, kaffir lime

Chicken

zucchini, lemon, wild herbs

DESSERT

Rhubarb

apple, bay leaf, akvavit, lime leaf, almond

Rullekake

cocoa, oolong, pumpkin seed, kumquat

HOUSE BEVERAGE

House white wine

House red wine

Co-conspirator Lager

Co-conspirator Hazy PA

Strangelove soft drink

fancy lemonade, bitter lemon, salted grapefruit

Fevertree cola

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 -
credit cards will incur 1.5% and amex 1.9% transaction fee & 15% surcharge on public holidays



FREYJA

Signature Smørrebrød

traditional scandinavian open-faced sandwich served on buttered rye bread

Prawn 19

egg, brown butter, cayenne

Pumpkin 19

burrata, cabbage, cumin, rocoto chilli

Porchetta 19

onion, red cabbage, cime di rapa

smaller to larger

Fresh oyster 36 half / 70 dozen

rhubarb, kosho

Sourdough & cultured butter 5pp

Mussel 30

smoked paprika, sherry vinegar, kelp

Beef tartare 21

tarragon, quandong, rye

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

Rainbow trout 38

lettuce, brown butter, capers

Cauliflower 38

ras el hanout, koji, kaffir lime

Chicken 38

zucchini, lemon, wild herbs

Rabbit 47

borlotti, brussel sprout, lemon

Scotch fillet 56

potato, beetroot jus

to finish

Rhubarb 18

bay leaf, almond, apple, lime leaf

Rullekake 18

cacao, oolong, pumpkin seed, kumquat

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