

# FREYJA

## Weekday Lunch Sample Menu

*Available Tuesday - Friday only*

Fresh oyster 36 half / 70 dozen

rhubarb, kosho

Mussel 30

smoked paprika, sherry vinegar, kelp

Lamb tartare 21

tarragon, muntries, rye

Sourdough & cultured butter 5 per piece

Skate 27

oscietra caviar, lemon, tomato, black currant wood

Beetroot 25

cherry, mustard, pistachio

Beef tongue 27

turnip, celeriac, fennel, elderberry capers

Mushroom 28

cheddar, egg yolk, tropea onion

Freyja waffle

smoked sour cream, mixed herb

30gm Yarra valley trout roe 41

30gm Sturia oscietra caviar 340

Smørrebrød 38

porchetta, onion, red cabbage, pistachio

Rock ling 42

black garlic, fiolaro, buttermilk

Komle 42

truffle, potato, koji, jerusalem artichoke

Chicken 38

mixed berries, sugar loaf, lemon

Scotch fillet 56

seaweed mustard, carrot, red currant, bone marrow

Fermented crispy potato 17

Seasonal & preserved vegetables 17

Leafy greens with vinaigrette 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 & 20% surcharge on public holidays



# FREYJA

## WEEKDAY LUNCH FEATURE SAMPLE MENU

*available Tuesday - Friday only*

main | dessert 59

starter | main 69

starter | main | dessert 79

+ house beverage | tea | coffee

### STARTER

Beef tongue

turnip, celeriac, fennel, elderberry capers

Skate

oscietra caviar, lemon, tomato, black currant wood

Beetroot

cherry, mustard, pistachio

### MAIN

Rock ling

black garlic, fiolaro, buttermilk

Komle

truffle, potato, koji, jerusalem artichoke

Chicken

mixed berries, sugar loaf, lemon

### DESSERT

Citrus

olive oil, coffee, geraldton wax

Chestnut

rum & raisin, hazelnut, kelp

Chocolate

rhubarb, campari, sichuan pepper, sour cream

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# FREYJA

## BEVERAGE MENU

House sparkling

House white wine

House red wine

Co-conspirator Lager

Co-conspirator IPA

Strangelove soft drink

fancy lemonade /bitter lemon /salted grapefruit

Fevertree cola

## TEA / COFFEE

Tea Drop

chamomile /earl grey /english breakfast /lemon-grass ginger /  
peppermint /green

ONA Coffee

with alternative milk + 1

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# FREYJA

## SAMPLE MENU

### DESSERTS

Citrus 18

olive oil, coffee, geraldton wax

Chestnut 18

rum & raisin, hazelnut, kelp

Chocolate 18

rhubarb, campari, sichuan pepper, sour cream

### 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

## DESSERT WINE

2021 Quealy - Tussie Mussie Late Harvest Pinot Gris 23  
Mornington Peninsula, VIC

NV Yalumba - Museum Tawny Port 16  
Barossa, SA

2019 De Beaurepaire - Bluebirds Botrytis Viognier 22  
Rylstone, NSW

NV Royal - Tokaji Late Harvest 20  
Hungary

NV Valdespino - Pedro Ximenez El Candado 18  
Jerez, Spain

NV Lustau - Dry Oloroso Sherry 16  
Jerez, Spain

NV Henriques & Henriques Madeira 10yr 35  
Madeira, Portugal

## 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



# FREYJA

## SAMPLE MENU

*Available Tuesday -Friday only*

**large group menu 89**  
**starter|main|dessert**

### shared starter

Prawn

brown butter

Mussel

smoked paprika, sherry vinegar, kelp

Oyster

rhubarb, kosho

Skate

lemon, tomato, black currant wood

Sourdough & cultured butter

### alternate drop

Rock ling

black garlic, fiolaro, buttermilk

Chicken

mixed berries, sugar loaf, lemon

### dessert

Chestnut

rum & raisin, hazelnut, kelp

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# FREYJA

## Saturday Lunch Sample Menu

Fresh oyster 36 half / 70 dozen  
rhubarb, kosho

Mussel 30  
smoked paprika, sherry vinegar, kelp

Lamb tartare 21  
tarragon, muntries, rye

Sourdough & cultured butter 5 per piece

Skate 27  
oscietra caviar, lemon, tomato, black currant wood

Beetroot 25  
cherry, mustard, pistachio

Beef tongue 27  
turnip, celeriac, fennel, elderberry capers

Mushroom 28  
cheddar, egg yolk, tropea onion

Freyja waffle  
smoked sour cream, mixed herbs  
30gm yarra valley trout roe 41  
30gm sturia oscietra caviar 340

Komle 42  
truffle, potato, koji, jerusalem artichoke

Rock ling 48  
black garlic, fiolaro, buttermilk, oscietra caviar

Scotch fillet 56  
seaweed mustard, carrot, red currant, bone marrow

Duck 52  
daikon, mustard leaf, black currant, coriander seed

Fermented crispy potato 17

Seasonal & preserved vegetables 17

Leafy greens with vinaigrette 17

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