

FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY
Please note this menu is only available for booking sizes 1-6 guests

TASTE OF FREYJA 159

+beverage pairing 85

Oyster

rhubarb, kosho

Mussel

smoked paprika, sherry vinegar, kelp

Chartogne-Taillet Cuvée Sainte Anne Brut, FR

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Lamb tartare

tarragon, muntries, rye

'I Think' Manzanilla, SPN

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Tuna

cucumber, pine, blood orange, finger lime, hazelnut

Forjas del Saines Leirana Albarino, SPN

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Add on

Freyja waffle

smoked sour cream, mixed herb

30gm yarra valley trout roe 41

30gm sturia oscietra caviar 340

Bornholm Frost Martini, DNK 14pp

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Rock ling

black garlic, fiolaro, buttermilk

Sourdough & cultured butter

Jim Barry Riesling, SA

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Duck

daikon, mustard leaf, black currant, coriander seed

Aphelion Welkin Grenache, SA

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Berries

yoghurt, elderflower, bayleaf, pistachio

Quealy Tussie Mussie Late Harvest Pinot Gris, VIC

